

D 11684

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Name

Reg. No.

**FIFTH SEMESTER B.Sc. DEGREE (SUPPLEMENTARY/IMPROVEMENT)
EXAMINATION, NOVEMBER 2016**

(UG—CCSS)

Open Course

BT 5D 01—FOOD MICROBIOLOGY AND BIOTECHNOLOGY

Time : Three Hours

Maximum : 30 Weightage

I. Objective type questions. Answer *all* questions :

Choose the correct answer :

1 Which among is used as probiotics :

- | | |
|----------------------|----------------------------|
| (a) <i>Candida</i> . | (b) <i>E. coli</i> . |
| (c) <i>Mucor</i> . | (d) <i>Lactobacillus</i> . |

2 Temperature recommended for UTH system :

- | | |
|------------------------|---------------------|
| (a) 93.3° C for 2 sec. | (b) 137.8° C 2 sec. |
| (c) 100° C 30'. | (d) 71.1° 30'. |

3 The gas former present in pasteurized milk is :

- | | |
|----------------------------|--------------------------|
| (a) <i>Bacillus</i> . | (b) <i>E. coli</i> . |
| (c) <i>Lactobacillus</i> . | (d) <i>Pseudomonas</i> . |

4 The organism responsible for TA spoilage :

- | | |
|-----------------------------------|--|
| (a) <i>B. coagulans</i> . | (b) <i>Clostridium thermosaccharolyticum</i> . |
| (c) <i>Clostridium butyrium</i> . | (d) <i>Clostridium pasteurianum</i> . |

5 Which one is color fixative :

- | | |
|--------------------|--------------------|
| (a) Sod. chloride. | (b) Sod. butrate. |
| (c) Sod. nitrate. | (d) Sod. sulphate. |

6 Which one is a bottom yeast :

- | | |
|-----------------------------|----------------------------|
| (a) <i>S. uvarum</i> . | (b) <i>S. cerevisiae</i> . |
| (c) <i>S. ellipsoides</i> . | (d) None of these. |

State whether the following statements are True or False :

7 Rice grains are used for malt preparation.

8 Leavening is a process of flavour production in dough.

Turn over

- 9 *Sarcina* sickness is a beer disease caused by bacteria.
- 10 Dessert wine is a fortified sweet wine.
- 11 Brandy is a distillate product of sugarcane juice.
- 12 *Oospora lactis* causes cheese cancer.

(12 x $\frac{1}{4}$ = 3 weightage)

II. Short answer type questions. Answer all *nine* questions.

- 13 Microwave processing.
- 14 Class I preservatives.
- 15 Glutamic acid.
- 16 Fungal amylase.
- 17 Water activity.
- 18 Leavening.
- 19 Ale.
- 20 Sauerkraut.
- 21 Yogurt.

(9 x 1 = 9 weightage)

III. Short essay *or* paragraph questions. Answer any *five* :

- 22 Brief out different steps involved in Bread making.
- 23 Explain food preservation by radiation.
- 24 Chemical changes occur in food caused by micro-organism.
- 25 Importance of mold in food industry.
- 26 Explain general characteristics of yeast.
- 27 What are the causes and ease of spoilage.
- 28 Explain the microbial production of amylase.

(5 x 2 = 10 weightage)

IV. Essay questions. Answer any *two* out of three.

- 29 Explain the methods of food preservation.
- 30 Describe the industrial production of Beer.
- 31 "Microorganism as food". Justify by suitable examples.

(2 x 4 = 8 weightage)