

**FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2017**

(CUCBCSS—UG)

Microbiology

MBY 5B 09—FOOD AND DAIRY MICROBIOLOGY

Time : Three Hours

Maximum : 80 Marks

**Part A**

*Answer all the following.  
Each question carries ½ marks.*

1. \_\_\_\_\_ are a group of organisms which can grow at 0°C, and some even as low as - 10°C ; their upper limit is often about 25°C.
2. Pour plating is a method to determine \_\_\_\_\_.
3. MBRT is used to test microbiological quality of \_\_\_\_\_.
4. Salmonella typhimurium is a bacterium causing \_\_\_\_\_.
5. Amoebiasis is caused by \_\_\_\_\_.
6. Fecal streptococci are now taxonomically placed under the genus \_\_\_\_\_.
7. \_\_\_\_\_ test is used to test whether the milk sample has been adequately pasteurized or not.
8. \_\_\_\_\_ are forms of dietary fibres acting as the food for good gut bacteria to grow.
9. Formation of ergots are caused by fungi belonging to the genus \_\_\_\_\_.
10. Type A hepatitis spread through \_\_\_\_\_ route.
11. Clot on boiling test is positive if the acidity of milk is more than \_\_\_\_\_ %.
12. Greyish brown spots on frozen meat caused by exposure to air are called \_\_\_\_\_.

(12 × ½ = 6 marks)

**Part B**

*Answer all the following.  
Write briefly on.  
Each question carries 2 marks.*

13. Mesophiles.
14. Streptococcus lactis.
15. Blanching.
16. Appertization.

**Turn over**

17. Baker's yeast.
18. Thermodurics.
19. Flash pasteurization.
20. Developed preservatives.
21. Soft swell.
22. Ropiness of milk.

(10 × 2 = 20 marks)

**Part C (Short Essay Type Questions)**

*Answer any **six** of the following.  
Each question carries 5 marks.*

23. Lactic acid bacteria.
24. Yogurt.
25. Organoleptic tests for milk.
26. Canning.
27. Standard plate count.
28. SCP.
29. Mycotoxins.
30. Spoilage of egg.

(6 × 5 = 30 marks)

**Part D (Essay Type Questions)**

*Answer any **two** questions.  
Each carries 12 marks.*

31. Give an account of types of micro-organisms in food. Discuss the factors influencing microbial growth in foods.
32. Discuss food sanitation. Explain HACCP.
33. Describe the micro-biological examination of milk.

(2 × 12 = 24 marks)