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(Pages: 2)

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Reg. No.....

Maximum: 80 Marks

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2018

(CUCBCSS-UG)

Microbiology

MBY 5B 09-FOOD AND DAIRY MICROBIOLOGY

Time: Three Hours

Part A

Answer all the following. Each question carries ½ mark.

	The state of the s
1.	The most predominant fermentative bacteria present in milk are ———.
2.	The scientific name of baker's yeast is ———.
3.	Sauerkraut is a fermented food made from ———.
4.	Rennet is used in the manufacture of ———.
5.	Food preparations obtained from unicellular microorganisms are called ———.
6.	is the most acutely lethal toxin known.
7.	In modified atmosphere storage the removed oxygen is usually replaced by ———.
8.	Brucellosis in humans is usually associated with consumption of ———.
9.	Pour plating is useful for ———— count of bacteria.
10.	The simplest test for the increased acidity of milk is ———.
11.	Traveller's diarrhoea is caused by ———.
12.	The most important species of Salmonella causing food poisoning is ———.

Part B

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

- 13. Psychrophiles.
- 14. Bile Esculin Agar (BEA).
- 15. Asepsis.
- 16. Water activity.
- 17. Yogurt.
- 18. Prebiotics.

Turn over

 $(12 \times \frac{1}{2} = 6 \text{ marks})$

- 19. Ergotism.
- 20. Staphylococcal enterotoxin.
- 21. Canning.
- 22. Rancidity.

 $(10 \times 2 = 20 \text{ marks})$

Part C (Short Essay Type Questions)

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

- 23. Pasteurization.
- 24. Class II preservatives.
- 25. Spoilage of egg.
- 26. Probiotics.
- 27. Examination of faecal Streptococci.
- 28. Fermented pickles.
- 29. Aflatoxicosis.
- 30. Spoilage of meat and meat products.

 $(6 \times 5 = 30 \text{ marks})$

Part D (Essay Type Questions)

Answer any **two** of the following. Each question carries 12 marks.

- 31. Give an account of Food preservation methods.
- 32. Discuss Microbiological examination of food.
- 33. Write a detailed note on food borne infections.

 $(2 \times 12 = 24 \text{ marks})$