

19U367

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Name.....

Reg. No.....

THIRD SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2020

(Regular/Supplementary/Improvement)

CC18U SDC3 FM11 - FOOD MICROBIOLOGY

(Food Processing and Technology)

(2018 Admission onwards)

Time: Three Hours

Maximum: 80 Marks

Part A

Answer *all* questions. Each question carries 1 mark.

1. Who proposed five kingdom classification?
2. Rod shaped bacteria are called _____
3. Mac Conkey is _____ type of media.
4. Preservation of microbes by using very low temperature is called _____
5. Salts and sugars can tie up water in food and reduce the _____
6. Rennet contains the enzyme _____
7. *Salmonella typhimurium* causes _____
8. The fungi used to manufacture cheese is _____
9. Aflatoxin is produced by _____
10. Keeping out of Microorganisms is known as _____

(10 x 1 = 10 Marks)

Part B

Answer any *eight* questions. Each question carries 2 marks.

11. What is a pilus?
12. What is a differential medium? Give examples.
13. What is streak plate method?
14. Define osmosis.
15. Define Dessication.
16. Mention any 2 differences between endotoxin and exotoxin.
17. What is canning?
18. What is ropiness?
19. Comment on idli fermentation.
20. What is filtration?
21. What is capsid?
22. What is the role of phenols as an antimicrobial chemical agent?

(8 x 2 = 16 Marks)

Part C

Answer any *six* questions. Each question carries 4 marks.

23. Explain the structure of bacteria with suitable diagram.
24. Comment on spoilage of milk.
25. Write the manufacturing process of yoghurt.
26. Explain the use of low temperature for controlling microbial growth in food.
27. Write a note on fermented pickles.
28. Write a note on sources of food borne diseases.
29. Explain chemical methods of food preservation.
30. Explain factors responsible for food spoilage.
31. Comment on sauerkraut.

(6 x 4 = 24 Marks)

Part D

Answer any *two* questions. Each question carries 15 marks.

32. Describe chemical changes in food due to spoilage.
33. Explain methods of prevention and investigation of food borne disease outbreak.
34. Describe morphology and requirements for growth of bacteria.
35. Discuss the contamination and spoilage of fruits and vegetables.

(2 x 15 = 30 Marks)
