

**21U365S**

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Name: .....

Reg. No: .....

**THIRD SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2022**

(Supplementary /Improvement)

**CC18U SDC3 FM11 – FOOD MICROBIOLOGY**

(Food Processing Technology)

(2018 to 2020 Admissions)

Time: Three Hours

Maximum: 80 Marks

**Part A**

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

1. What are the requirements for the growth of bacteria?
2. What is sauer kraut?
3. What you mean by culture media?
4. Name the organism responsible for fermentation in idli.
5. The protein produced by Fungus is .....
6. Name an aerobic bacterium.
7. .... is known as white bread mold.
8. Swelling of canned food caused by .....
9. Name the enzyme which breaks down protein in food.
10. What you mean by mixed culture?

**(10 × 1 = 10 Marks)**

**Part B**

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

11. Draw the structure of bacteria.
12. What you mean by food contamination?
13. What you mean by putrefaction?
14. Define fermentation.
15. What you mean by hydrogen swell?
16. Draw the structure of fungi.
17. What you mean by food borne disease outbreak?
18. Define flipper in canned foods.
19. What you mean by bacterial soft rot?
20. Define asepsis.
21. List the uses of acids in control of microorganisms.
22. Draw the structure of virus.

**(8 × 2 = 16 Marks)**

### **Part C**

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

23. Differentiate Exotoxin and Endotoxin.
24. Write about contamination and spoilage in fruits.
25. Write a note on chemical changes due to spoilage in meat products.
26. Write a note on sources of food contamination.
27. Briefly explain about chemical agents used for control of microorganisms.
28. Write a note on selective and differential media.
29. Write a note on the requirements for the growth of bacteria.
30. Briefly explain about microbes in soy sauce.
31. Write a note on Botulism.

**(6 × 4 = 24 Marks)**

### **Part D**

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

32. Explain about the structure, classification, morphology and growth requirements of bacteria.
33. What you mean by food borne diseases, write about sources, symptoms and methods of preventions?
34. Write a detailed note on microbes in fermented foods.
35. Discuss about the spoilage and contamination of different foods.

**(2 × 15 = 30 Marks)**

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