

22U578

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Name:

Reg.No:

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2024

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC19U FTL5 B09 - FOOD MICROBIOLOGY - II

(Food Technology - Core Course)

(2019 Admission onwards)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

Part A (Short answer questions)

Answer *all* questions. Each question carries 2 marks.

1. Define MacConkey Agar.
2. Differentiate Pure culture and Mixed culture.
3. What is Lyophilization?
4. What are the factors affecting growth of microorganisms?
5. What happens to non nitrogenous compounds during spoilage?
6. What are Whiskers. Where Can you see it?
7. Write down two chemical changes in milk when spoiled.
8. Define Intoxication.
9. What are the benefits of fermented foods?
10. Define Whey.
11. Mention the organisms involve in the fermentation of yoghurt.
12. Define MBRT test.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

Answer *all* questions. Each question carries 5 marks.

13. How do be control microbes by using gaseous agents?
14. Describe the different sources of contamination of food spoilage.
15. Describe the different types of microbial spoilage in fruits and vegetables.
16. Describe the different sources of contamination of cereals and cereal products.
17. Define Toxin.Mention its types.

18. Describe in detail about Soysauce.
19. How do we eliminate harmful microorganism from water?

(Ceiling: 30 Marks)

Part C (Essay questions)

Answer any *one* question. The question carries 10 marks.

20. Explain in detail about Spoilage of canned foods.
21. Explain in detail about any two fermented vegetable products.

(1 × 10 = 10 Marks)
