23U368 (Pages: 2) Name: .....

Reg.No: .....

THIRD SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2024

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC21U SDC3 FM8 - FOOD MICROBIOLOGY AND VALUE ADDITION

(Food Processing Technology - Skill Component Course)

(2021 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 the structure of Bacteria.
2. List the classes of Virus.
3. Define Selective media.
4. Illustrate the principle of serial dilution.
5. State the principle of pour plate method.
6. State the principle of Streak plate method.
7. Define osmotic radiation.
8. State the action of Halogens in control of microorganisms.
9. State the action of gases in control of microorganisms.
10. Name the organism resonsible for brown mik.
11. Define breather in canned foods.
12. Define Intoxications.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Explain about the structure and classification of fungi.
14. Explain about Incineration and its uses.
15. Discuss about aldehydes used for controll of microorganisms.
16. Discuss the sources of food contamination.
17. Explain about the sources of food borne disease.

18. Explain about fermented foods,fermentation,benefits,organisms in sauer kraut.

19. Explain about fermented foods,fermentation,benefits,organisms in yoghurt.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Explin about food spoilage also write about chemical changes in food due to spoilage.

21. Explain the steps in investigation of food borne disease outbreak.

(1 × 10 = 10 Marks)

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