

**23U581**

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Name: .....

Reg.No: .....

**FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2025**

(CBCSS - UG)

(Regular/Supplementary/Improvement)

**CC19UFTL5B09 - 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. What would be the features of growth in nutrient broth & petridish?
2. What is the use of pure culture?
3. Define Antimicrobial agents.
4. Differentiate between aerobic & anaerobic microorganisms.
5. Indicate various processes of decomposition of aminoacids in foods & the resultant products.
6. Define Souring in meat.
7. Define Proteolysis in milk.
8. How do you investigate a food poisoning outbreak?
9. Define Intoxication.
10. Elaborate about the defects in pickles.
11. Name some organism involved in the spoilage of yoghurt.
12. What are the different sources of microorganisms in milk?

**(Ceiling: 20 Marks)**

**Part B** (Short essay questions - Paragraph)

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

13. Explain the role of osmotic pressure in reducing microbial count.
14. Enumerate the classification of foods by ease of spoilage.
15. Describe the different sources of contamination of cereals & cereal products.
16. Differentiate between TA spoilage & sulfur stinker spoilage.

17. Explain in detail about Sauerkraut.
18. Describe in detail about Soysauce.
19. Describe in detail about the steps in cheese production.

**(Ceiling: 30 Marks)**

**Part C (Essay questions)**

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

20. Food is Prone to microbial contamination through various sources-Explain.
21. Write about various methods used to test microbiological quality of water.

**(1 × 10 = 10 Marks)**

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