

25U2120

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Name :

Reg. No :

SECOND SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2026

(FYUGP)

CC25FPT2CJ103 - FOOD MICROBIOLOGY AND SPOILAGE

(B.Voc. FPT - Major Course)

(2025 Admission - Regular)

Time: 2.0 Hours

Maximum: 60 Marks

Credit: 4

Section A

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

1. List any four factors responsible for food spoilage. [Level:2] [CO1]
2. List out the physical changes due to microbial spoilage. [Level:2] [CO1]
3. Analyse why mesophilic microorganisms are commonly associated with spoilage of cooked foods kept at room temperature. [Level:4] [CO1]
4. Name any two psychrotrophic microorganisms that grow in refrigerated milk. [Level:2] [CO2]
5. Define meat spoilage and mention two basic causes of spoilage in meat. [Level:2] [CO2]
6. State any two objectives of investigating a food-borne disease outbreak. [Level:2] [CO3]
7. Give two examples of fermented cereal-based foods. [Level:2] [CO2]
8. List two fermented foods prepared using lactic acid bacteria. [Level:2] [CO4]
9. Discuss the characteristics and changes associated with food spoilage. [Level:2] [CO1]
10. Define fermentation. [Level:2] [CO4]
11. Mention the microorganism used in bread fermentation. [Level:2] [CO4]
12. State two conditions necessary for fermentation. [Level:2] [CO4]

(Ceiling: 20 Marks)

Section B

Answer *all* questions. Each question carries 6 marks.

13. Discuss the spoilage caused by Thermophilic Spoilage Organisms and the characteristics. [Level:2] [CO1]
14. List and describe the major sources of contamination in food. [Level:1] [CO1]

15. Explain the different microorganisms responsible for spoilage of fruits and vegetables and the types of spoilage they cause. [Level:2] [CO2]
16. Discuss the importance of coordination among different professionals in investigating foodborne disease outbreaks. [Level:2] [CO3]
17. Describe the steps involved in the investigation of a foodborne disease outbreak. [Level:1] [CO3]
18. Describe Staphylococcal food poisoning including sources of contamination, transmission and symptoms. [Level:1] [CO3]

(Ceiling: 30 Marks)

Section C

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

19. Analyse the different types of microbial spoilage in canned foods and explain the microorganisms responsible and the defects produced. [Level:4] [CO2]
20. Explain the different types of food-borne diseases and the mechanisms by which microorganisms cause disease. [Level:2] [CO3]

(1 × 10 = 10 Marks)
