

**18U575**

(Pages: 2)

Name: .....

Reg. No.....

**FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2020**

(CUCBCSS-UG)

(Regular/Supplementary/Improvement)

**CC17U FTL5 B09 – FOOD MICROBIOLOGY II**

(Food Technology - Core Course)

(2017 Admission onwards)

Time: Three Hours

Maximum: 80 Marks

**PART A**

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

1. Give an example for selective media.
2. Name any two bacteria in meat spoilage.
3. Which bacterial culture is used in yogurt production?
4. The causative agent of cholera is -----.
5. Abbreviate MBRT.
6. The organism responsible for gas production in MPN test is -----.
7. Botulism is caused by -----.
8. Name the chemical spoilage of canned food?
9. Decomposition of protein under anaerobic condition is -----.
10. What do you mean by asepsis?

**(10 x 1 = 10 Marks)**

**PART B**

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

11. Differentiate food intoxication and food infection.
12. What is rennin? Write the usage.
13. Define endotoxin and exotoxin.
14. Explain differential medium with example.
15. What is hydrogen swell?
16. Define stroke plate method.
17. What is pasteurization? Name any two type.

**(5 x 2 = 10 Marks)**

### **PART C**

Answer any *six* questions. Each question carries 5 marks.

18. Write a note on SPC in milk.
19. Write a note on TA spoilage and its significance in food.
20. Elaborate MBRT test in milk.
21. Explain the role of osmotic pressure in reducing the microbial count.
22. Explain spoilage of canned food with one example.
23. Explain in detail about Yoghurt.
24. Write a note on chemical changes due to spoilage.
25. Note on Factors Responsible for Spoilage.

**(6 x 5 = 30 Marks)**

### **PART D**

Answer any *two* of the following questions. Each question carries 15 marks.

26. Describe in detail about control of microorganism by physical and chemical agents.
27. Describe various means of spoilage of cereal products and the role of microbes involved in these products.
28. Write a note on methods of prevention and investigation of food borne disease outbreak.
29. Explain in detail about any two fermented foods.

**(2 x 15 = 30 Marks)**

\*\*\*\*\*