

**20U367**

(Pages: 2)

Name.....

Reg. No.....

**THIRD SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2021**

(Regular/Supplementary/improvement)

**CC18U SDC3 FM11 - FOOD MICROBIOLOGY**

(B.Voc. – Food Processing Technology)

(2018 Admission onwards)

Time: Three Hours

Maximum: 80 Marks

**Part A**

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

1. Mycotoxins are produced by
2. Curd is the fermented product of
3. About 99% of bacteria are removed by
4. Name a type of medium that is both differential and selective.
5. Name the method used for isolation of microorganisms from fruit juices.
6. Wet media is produced by
7. Name the typhoid fever causing bacteria.
8. What are the end product of fermentation?
9. *Patulins* are produced by
10. Which microorganism causes black mold rot in vegetables?

**(10 × 1 = 10 Marks)**

**Part B**

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

11. What is mycelium?
12. Explain enrichment media.
13. Define enzymatic browning.
14. Define blanching.
15. What is water activity?
16. Comment on asepsis.
17. Draw the structure of virus and mark DNA and capsid.
18. What is Sauerkraut?
19. Define pasteurization.
20. What is ropiness in milk?
21. Write a note on bacterial soft rot and fungal soft rot.
22. Write a note on the hot air oven and its uses.

**(8 × 2 = 16 Marks)**

### **Part C**

Answer any *six* questions. Each question carries 4 marks.

23. How can cheese be spoiled?
24. Write a note on fruit spoilage.
25. Write sources of cereals and their products of contamination.
26. How are pour plate methods useful for purification?
27. Explain spoilage of milk.
28. Write a note on types of culture media with examples.
29. Write a note on canned food spoilage.
30. Explain dyes and aldehydes in microbial control.
31. Differentiate between Exotoxin and Endotoxin.

**(6 × 4 = 24 Marks)**

### **Part D**

Answer any *two* questions. Each question carries 15 marks.

32. Discuss about chemical methods used for the control of microorganisms.
33. Explain about fermented vegetable products.
34. Explain about microbial intoxication and infections.
35. Discuss about types of media used in microbiology.

**(2 × 15 = 30 Marks)**

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