

19U565

(Pages: 2)

Name: .....

Reg.No: .....

**FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2021**

(CBCSS - UG)

**CC19U FTL5 B09 - FOOD MICROBIOLOGY II**

(Food Technology - Core Course)

(2019 Admission -Regular)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

**Part A** (Short answer questions)

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

1. Name some medias that are used for the isolation of bacteria.
2. Mention the steps to control the growth of microorganisms.
3. Name some Gaseous agents used to control microorganisms.
4. What are the cause of food spoilage?
5. What happens to pectic substances during spoilage.
6. Define Phosphorescence.
7. What is TA Spoilage? Indicate its Significance in foods.
8. Define Aflatoxin.
9. Define Fermentation.
10. Which are the organisms involved in the fermentation of idli?
11. What are the factors involved in having different types of cheese?
12. Symbiotic association among lactis in yoghurt-Enumerate.

**(Ceiling: 20 Marks)**

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

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

13. Explain Serial Dilution.
14. Describe the factors responsible for spoilage.
15. Explain MPN method.
16. Elaborate about ropiness in bread.
17. Distinguish the Salmonellosis & staphylococcal food borne diseases & Write a note about it.
18. Explain the different types of fermented pickles.
19. How do we eliminate harmful microorganism from water?

**(Ceiling: 30 Marks)**

**Part C** (Essay questions)

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

20. Explain in detail about spoilage of canned foods.
21. Write about various methods used to test microbiological quality of milk.

**(1 × 10 = 10 Marks)**

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