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## **SECOND SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2022**

(CBCSS - UG)

(Regular/Supplementary/Improvement)

## CC19U FTL2 B03 - FOOD MICROBIOLOGY 1

(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. Write any four branches of microbiology.
- 2. Give short note on pasteur institute.
- 3. Enlist Koch's postulates.
- 4. Describe the functions of condenser of a microscope.
- 5. What is resolution of a microscope?
- 6. Define phase contrast microscope?.
- 7. Define chemotrophs.
- 8. Define conidiospore.
- 9. Name the sexual and asexual mode of reproduction in yeasts.
- 10. Write names of some viruses which are pathogenic to animals.
- 11. Give a short note about size of viruses.
- 12. What are bacteriophages?

(Ceiling: 20 Marks)

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

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

- 13. Write a note on germ theory of disease.
- 14. Comment on the application of electron microscopy.

- 15. Explain about classification of bacteria.
- 16. Describe about the bacterial capsule layer.
- 17. Explain stationary phase and death phase of bacterial growth curve.
- 18. Economic importance of fungi.
- 19. Write a note on reproduction of yeast by budding.

(Ceiling: 30 Marks)

## Part C (Essay questions)

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

- 20. Bacterial conjugation and its importance.
- 21. Write about the economical importance of yeast and also explain budding in yeast.

 $(1 \times 10 = 10 \text{ Marks})$ 

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