

20U574

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Name:

Reg.No:

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2022

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC19U FTL5 B09 - FOOD MICROBIOLOGY - II

(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. What kind of microbes grow best in or on media of high solute concentration?
2. Define Dessication.
3. Enumerate the role of Aldehydes as chemical agents.
4. Define Food Spoilage.
5. Define Putrefaction.
6. Define Ropiness in milk.
7. Differentiate between White-wheat flour & Corn meal flour.
8. What are the symptoms of food poisoning?
9. Differentiate between Ropy Kraut & Pink Kraut.
10. Elaborate about the defects in pickles.
11. Differentiate between Alcoholic & Lactic acid fermentation.
12. Symbiotic association among lactis in yoghurt-Enumerate.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Differentiate between T Streaking & Quadrant Streaking.
14. What are the factors that affect kind & number of microorganism in a food?

15. Write about anaerobic spoilage of meat products.
16. Explain the different types of microbial spoilage of canned foods.
17. Indicate various measures that can help to prevent food borne illness.
18. Explain about coliforms.
19. Describe in detail about reduction test in milk.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Explain in detail about the contamination & spoilage of fruits & vegetables.
21. Using flowchart describe the method of preparation of two common fermented dairy products.

(1 × 10 = 10 Marks)
