

21U366

(Pages: 2)

Name:

Reg.No:

THIRD SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2022

(CBCSS - UG)

CC21U SDC3 FM8 - FOOD MICROBIOLOGY AND VALUE ADDITION

(Food Processing Technology)

(2021 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. List the requirements for the growth of viruses.
2. Define Enrichment media.
3. State the principle of Streak plate method.
4. Define sterilization.
5. Define osmotic radiation.
6. State the action of acids in control of microorganisms.
7. List the chemical changes in food due to spoilage.
8. Name any two organisms responsible for the spoilage in meat.
9. Define ropiness in bread.
10. Define Intoxications.
11. List the symptoms of food borne disease.
12. Name the microorganism responsible for fermentation in pickles.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Explain briefly about the structure and morphology of fungi.
14. Explain about stroke culture.
15. Describe about pour plate method.
16. Explain about Aldehydes and its uses.
17. Explain briefly about phenols used in control of microorganisms.

18. Explain about the sources of food contamination.
19. Explain about fermented foods,fermentation,benefits,organisms in cheese.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Discuss the Structure,classification,morphology and requirements for growth of Bacteria.
21. Explain about the Investigation of Food borne disease outbreak.

(1 × 10 = 10 Marks)
