

21U576

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Name:

Reg.No:

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2023

(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. Differentiate Pure culture & Mixed culture.
2. Define Dessication.
3. Name some Gaseous agents used to control microorganisms.
4. Define Food Spoilage.
5. What happens to pectic substances during spoilage?
6. Name the organisms that turn raw milk sour.
7. Which are the microorganisms responsible for the spoilage of bread?
8. Indicate the medium used for isolating *Staphylococcus aureus*.
9. Define Sauerkraut.
10. Name some organism involved in the spoilage of yoghurt.
11. Elucidate membrane filter technique for analysis of water.
12. Mention about Resazurin Test.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Differentiate between gram negative & gram positive bacteria.
14. Describe the factors responsible for spoilage.
15. Write about various types of spoilage of meat products under aerobic conditions.
16. How does the canning process impact the food?
17. What are two most common causes of a food borne outbreak?

18. How are starter culture classified? Discuss the role of starter culture in lactic acid fermentation.
19. Write about the role of microorganism at various stages of cheese preparation.

(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 and vegetables.
21. Explain in detail about any two fermented vegetable products.

(1 × 10 = 10 Marks)
