

22U368

(Pages: 2)

Name:

Reg.No:

THIRD SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2023

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC21U SDC3 FM8 - FOOD MICROBIOLOGY AND VALUE ADDITION

(Food Processing Technology)

(2021 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. Define the structure of Virus.
2. Illustrate the principle of serial dilution.
3. List the uses of streak plate method.
4. Define dyes.
5. State the action of phenols in control of microorganisms.
6. Name any two gases used in control of microorganisms.
7. Define food contamination.
8. Name any two organisms responsible for the spoilage in meat.
9. Define ropiness in bread.
10. Define Endotoxin.
11. List the methods to prevent food borne disease outbreak.
12. Name the microorganism responsible for fermentation in soy sauce.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Discuss briefly about the requirements for the growth of bacteria.
14. Discuss about selective and enrichment media.
15. Explain briefly about pour plate method.
16. Explain briefly about sterilization and its applications in food industry.

17. State the role of Ultraviolet radiations in control of microorganisms.
18. Explain briefly about the characteristics of an antimicrobial chemical agent.
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 Fungi.
21. Explain about Sources,symptoms,methods of prevention of food borne disease.

(1 × 10 = 10 Marks)
