

D 90242-C

(Pages : 3)

Name.....

Reg. No.....

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2020

(CUCBCSS—UG)

Microbiology

MBG 5B 07—FOOD AND DAIRY MICROBIOLOGY

(2018 Admissions)

Time : Three Hours

Maximum : 80 Marks

Section A

Answer all questions.

Each question carries 1 mark.

1. The most effective irradiation method used for food preservation is _____.
2. Appertization is also known as _____.
3. What causes button formation in condensed milk ?
4. Write any *one* sign of fish spoilage.
5. Give example for a fungal SCP.
6. Botulism is caused by _____.
7. Name the enzyme used in cheese production.
8. What causes flowers of wine ?
9. Name a disease transmitted via milk.
10. Foodborne hepatitis is caused by _____ virus.
11. Give example for a probiotic bacterium.
12. Leavening of bread dough occurs due to _____.

(12 × 1 = 12 marks)

Turn over

Section B (Short Answer Questions)

Answer at least eight questions.

Each question carries 3 marks.

All questions can be attended.

Overall Ceiling 24.

Briefly explain :

13. GMP.
14. Ergotism.
15. GRAS.
16. MBRT.
17. SCP.
18. Prebiotic.
19. Sauerkraut.
20. Yoghurt production.
21. Pasteurization.
22. Faecal *Streptococci*.

(8 × 3 = 24 marks)

Section C (Short Essay Questions)

Answer at least five questions.

Each question carries 6 marks.

All questions can be attended.

Overall Ceiling 30.

23. Explain the cause, transmission, symptoms and treatment of amoebiasis.
24. Write on HACCP principles and applications.
25. Write a note on different chemical food preservatives.
26. Comment on mycotoxins.
27. Briefly explain the spoilage of milk and milk products.
28. Explain the steps involved in cheese production.