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(Pages : 2)

Name.....

Reg. No.....

FIFTH SEMESTER U.G. DEGREE EXAMINATION, NOVEMBER 2021

(CBCSS—UG)

Microbiology

MBG 5B 07—FOOD AND DAIRY MICROBIOLOGY

(2019 Admissions)

Time : Two Hours and a Half

Maximum : 80 Marks

Section A

*Answer at least **ten** questions.*

Each question carries 3 marks.

All questions can be attended.

Overall Ceiling 30.

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|---------------------|-------------------------------|
| 1. Viable count. | 2. Types of bacteria in milk. |
| 3. COB. | 4. Aerobic plate count. |
| 5. SCP. | 6. Prebiotics. |
| 7. Spoilage of egg. | 8. Yogurt. |
| 9. Salmonellosis. | 10. Fermented vegetables. |
| 11. Mycotoxins. | 12. Amoebiasis. |
| 13. Radicidation. | 14. Class II preservatives. |
| 15. HACCP. | |

(10 × 3 = 30 marks)

Section B

*Answer at least **five** questions.*

Each question carries 6 marks.

All questions can be attended.

Overall Ceiling 30.

16. Substantiate "Food as the substrate for microorganisms".
17. Briefly outline various methods involved in the microbial examination of food.
18. Discuss various types of molds and yeast present in food.
19. Elaborate the process involved in the fermentation of bread.

Turn over

13618

20. What do you mean by food intoxication ? Discuss with examples.
21. Examine the process and mechanism of microbial spoilage of meat and meat products.
22. Inspects the various aspects of food preservation by high temperature.
23. Outline the various principles and approaches of GMP.

(5 × 6 = 30 marks)

Section C

*Answer any two questions.
Each question carries 10 marks.*

24. Elaborate the various approaches of the microbial analysis of milk.
25. Examine the general principles underlying the spoilage of food with suitable examples.
26. Classify and outline various types of food poisoning.
27. What are food additives ? Discuss about various types food preservatives.

(2 × 10 = 20 marks)