

D 30190

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Name.....

Reg. No.....

**FIFTH SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION  
NOVEMBER 2022**

Microbiology

MBG 5B 07—FOOD AND DAIRY MICROBIOLOGY

(2018 Admissions)

Time : Three Hours

Maximum : 80 Marks

**Part A***Answer all questions.**Each question carries ½ mark.*

1. Ropiness in beer is due to \_\_\_\_\_.
2. Botulism is caused by \_\_\_\_\_.
3. Name the common strain of yeast used as brewer's yeast.
4. An alkylolation agent commonly used for the preservation of food is \_\_\_\_\_.
5. Green rot in egg is caused by \_\_\_\_\_.
6. Expand GRAS.
7. List two non-ionizing radiations used for the preservation of the food.
8. Which fungus is used for the production of cheese worldwide ?
9. Bacterial soft rot in vegetables is caused by \_\_\_\_\_.
10. State True or False. Food is the major substrate for the growth of microorganisms.
11. Mention a qualitative test which used for the analysis of milk.
12. Expand COT.

(12 × ½ = 6 marks)

**Part B***Answer all questions.**Each question carries 2 marks.*

13. Cold sterilization.
14. Differentiate between radappertisation and radurisation.

**Turn over**

15. Advantages of SCP.
16. Putrefaction.
17. Yogurt.
18. Ergotism.
19. Pasteurization.
20. Food intoxication.
21. Ideal characteristics of an antimicrobial preservative.
22. Acidophilus milk.

(10 × 2 = 20 marks)

### Part C

*Answer any **six** questions.  
Each question carries 5 marks.*

23. Discuss on microbial spoilage of fruits and vegetables.
24. Explain the various approaches for microbial examination of food.
25. Outline the industrial production of bread.
26. Summarise the major types of food-borne bacteria.
27. Formulate the principles of HACCP.
28. Write a relevant note on the food preservation by drying.
29. What is food poisoning ? Discuss on the food intoxication.
30. Narrate the good manufacturing practices for food industries.

(6 × 5 = 30 marks)

### Part D

*Answer any **two** questions.  
Each question carries 12 marks.*

31. Formulate the principles underlying the spoilage of food.
32. Summarise the microbiological methods used for the quality estimation of milk and milk products.
33. What are chemical preservatives ? Summarise various types food additives.

(2 × 12 = 24 marks)