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Name.....

Reg. No.....

**FIFTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2023**

Food Technology

FTL 5B 09—FOOD MICROBIOLOGY—II

(2019 Admission onwards)

Maximum : 60 Marks

Time : Two Hours

Section A*Each question carries 2 marks.**Maximum 20 Marks.*

1. Define Exotoxin.
2. What is Sauerkraut ?
3. What do you mean by pour plating ?
4. Define Toxiinfection.
5. What is enrichment media ?
6. Name the major spoilage micro-organisms seen in raw milk.
7. Indicator organism for canned foods.
8. What is Cheddar cheese ?
9. Mention the micro-organisms for yogurt preparation.
10. What is the selective media for Salmonella ?
11. What do you mean by radappertization ?
12. Which are the physical agents used for the control of micro-organisms ?

Section B*Each question carries 5 marks.**Maximum 30 Marks.*

13. Explain the characteristics of an ideal antimicrobial agent.
14. Briefly explain the factors affecting kinds and number of micro-organisms.

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15. Explain the chemical changes due to spoilage in meat.
16. Explain different types of cheese.
17. Briefly explain the preparation of sauerkraut.
18. Write a short note MPN test.
19. Differentiate between selective and differential media.

Section C

20. Explain the different steps involved in the preparation of soy sauces.
21. Explain the methods of prevention and investigation of food borne disease outbreak.

(1 × 10 = 10 marks)