

D 30523

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Name.....

Reg. No.....

FIFTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION, NOVEMBER 2022

Food Technology

FTL 5B 09—FOOD MICROBIOLOGY—II

(2019 Admission onwards)

Time : Two Hours

Maximum : 60 Marks

Section A*Answer all questions.**Each question carries 2 marks.*

1. Define Food Spoilage.
2. Define Radurization.
3. Which are the types of streaking ?
4. Name the major food-borne diseases caused by bacteria.
5. What is Swiss cheese ?
6. Define Irradiation.
7. Name two fermented cereal products.
8. Indicator organism for pasteurization of milk.
9. Which are the organisms responsible for ropiness in milk ?
10. What is putrefaction ?
11. Organisms responsible for the production of aflatoxin.
12. Difference between intoxication and infection.

(Maximum 20 marks)

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

13. Write a note on methods of isolating pure culture.
14. Physical agents used to control micro-organism.

Turn over

15. Explain the chemical changes caused due to spoilage.
16. Explain spoilage of canned food.
17. Briefly explain about bacteriological media.
18. Write a short note on fermented vegetable products.
19. Explain microbiological testing of water.

(Maximum 30 marks)

Section C

20. Explain the chemical agents used for the control of micro-organisms.
21. Explain the contamination and spoilage of cereal and cereal products.

(1 × 10 = 10 marks)