

D 90176

(Pages : 3)

Name.....

Reg. No.....

FIFTH SEMESTER B.A./B.Sc. DEGREE EXAMINATION, NOVEMBER 2020

(CUCBCSS—UG)

Food Technology

FTL 5B 09—FOOD MICROBIOLOGY—II

(2017 Admissions)

Maximum : 80 Marks

Time : Three Hours

Section A

*Answer all questions.
Each question carries 1 mark.*

Multiple Choice Questions :

1. The media used for the isolation of bacteria is :
(a) RBA. (b) NA.
(c) YEMA. (d) KKA.
2. The antibiotics are sterilized using :
(a) Membrane filter. (b) Autoclave.
(c) Asbestos filter. (d) HEPA filter.
3. Patulins are produced by :
(a) Fungi. (b) Bacteria
(c) Viruses. (d) None of the above.
4. Yoghurt is the fermented product of :
(a) Rice. (b) Soybeans.
(c) Sorghum. (d) Milk.
5. Actinobacteria is the normal flora in :
(a) Flour. (b) Snacks.
(c) Frozen dough. (d) Raw cereal grains.

Fill up the blanks :

6. _____ is the organic acid used to combat the ropiness in bread.

7. The rapid slowing of chemical and enzymatic reactions of foods is achieved by _____.

Turn over

8. _____ in bottled drinks is inhibitory and germicidal.
9. Botulism is caused by foods containing neurotoxin of _____.
10. Traveller's diarrhoea is caused due to the toxins produced by _____.

(10 × 1 = 10 marks)

Section B

Answer at least four questions.

Each question carries 2 marks.

All questions can be attended.

Overall ceiling 8.

11. What is defined media ?
12. What is sterilization ?
13. Write about the laminar flow chamber and its uses.
14. What is *Kefir* ?
15. What is souring of *Ham* ?
16. Write notes on sources of contamination of meat.
17. Write notes on Blue mold rot and Grey mold rot.

(4 × 2 = 8 marks)

Section C

Answer at least four questions.

Each question carries 8 marks.

All questions can be attended.

Overall ceiling 32.

18. Write short notes on culture media with examples.
19. How streak plate methods are useful for purification.
20. Write short notes on role of dyes and aldehydes in microbial control.
21. What are the sources of milk contamination ?
22. Write notes on canned food spoilage.
23. Give an account of milk testing.
24. Give an account of food intoxications.
25. Discuss about the coliforms ?

(4 × 8 = 32 marks)

Section D

Answer any two questions.

Each question carries 15 marks.

26. Discuss about the Chemical methods used for the control of micro-organisms.
27. How different chemical changes brought out due to spoilage of micro-organisms in foods ?
28. Discuss about the fermented vegetable products.
29. Discuss about the *Botulism* and *Shigellosis* and method to prevent them.

(2 × 15 = 30 marks)