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Name.....

Reg. No.....

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

(CUCBCSS—UG)

Food Technology

FTL 5B 09—FOOD MICROBIOLOGY—II

(2014 Admissions)

Time : Three Hours

Maximum : 80 Marks

Answer all questions.

Multiple Choice :

1. Name the microorganism associated with yoghurt fermentation :

- | | |
|-----------------------------------|------------------------------------|
| (a) <i>Salmonella sp.</i> | (b) <i>Lactobacillus lactis.</i> |
| (c) <i>Clostridium botulinum.</i> | (d) <i>Pseudomonas aeruginosa.</i> |

2. Bread is the fermented product of :

- | | |
|------------------|-----------------|
| (a) Wheat flour. | (b) Milk. |
| (c) Gram flour. | (d) Rice flour. |

3. The preservative used in pickles is :

- | | |
|----------------------|-------------------|
| (a) Sodium chloride. | (b) Chillies. |
| (c) Pepper. | (d) Caustic soda. |

4. Name the method used to isolate microorganisms from meat :

- | | |
|-------------------------------|---------------------------------|
| (a) Serial dilution method. | (b) Streak plate method. |
| (c) Single hyphal tip method. | (d) Aerobic plate count method. |

Name the following :

5. Name the media used for isolating bacteria.
6. What are fungi ?
7. Name one bacteria producing toxin in food.
8. What is lyophilization ?

Turn over

Fill in the blanks :

9. _____ is the yeast mainly used in wine industries for wine production.
10. _____ are the common contamination in water causing dysentery ?

(10 × 1 = 10 marks)

Answer any five questions.

11. What is selective culture ?
12. Define coliforms.
13. What is food intoxication ?
14. What is sauerkraut ?
15. Define the slant culture.
16. Differentiate viruses and fungi.
17. What is streak culture technique ?

(5 × 2 = 10 marks)

Answer any six questions.

18. Explain the vegetable spoilage caused by fungi.
19. What is preservation of food by radiation ?
20. Write short notes on cheese production.
21. Explain about the fermented vegetables products.
22. Differentiate the selective and differential media.
23. How high temperature are useful in food preservation ?
24. Give an account of alcohols usage in food preservation.
25. What is food poisoning ?

(6 × 5 = 30 marks)

Answer any two questions.

26. Explain the different factors responsible for food spoilage in detail.
27. What are the chemical agents used for food preservation ? Explain in detail.
28. Give an account of types of prevention and investigations of food borne diseases outbreaks.
29. What are fermented vegetables food products ? Explain any two of them in detail.

(2 × 15 = 30 marks)