

D 70270

(Pages : 3)

Name.....

Reg. No.....

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

(CUCBOSS -UG)

Food Technology

FTL 5B 09—FOOD MICROBIOLOGY—II

(2017 Admissions)

Maximum : 80 Marks

Time : Three Hours

Part A

Answer all questions.

Multiple Choice Questions :

1. The method used for isolation of microorganisms from fruit juices by :
 - (a) Serial dilution method.
 - (b) Plating method.
 - (c) Hanging drop method.
 - (d) Centrifugation.
2. The wet media are sterilized using :
 - (a) Membrane filter.
 - (b) Autoclave.
 - (c) Laminar flow chamber.
 - (d) Hot air oven.
3. Mycotoxins are produced by :
 - (a) Fungi.
 - (b) Bacteria
 - (c) Both.
 - (d) None of the above.
4. Curd is the fermented product of :
 - (a) Rice
 - (b) Soybeans
 - (c) Cotton.
 - (d) Milk.
5. About 99 % of bacterial are removed by :
 - (a) Blanching.
 - (b) Sweating.
 - (c) Smoking.
 - (d) Sun drying.

Turn over

Fill up the blanks :

6. _____ is bacteriostatic agent against anaerobes in foods.
7. Caramel flavour of milk is caused by _____.
8. _____ is causing black mold rot in vegetables.
9. *Salmonellosis* is caused in eggs containing neurotoxin of _____.
10. Traveller's diarrhoea is caused due to the toxins produced by _____.

(10 × 1 = 10 marks)

Part B

Answer any five questions.

11. What is undefined media ?
12. What is pasteurization ?
13. Write about the hot air oven and its uses.
14. What is sauerkraut ?
15. What is ropiness in milk ?
16. Write notes on sources of contamination of milk.
17. Write notes on bacterial soft rot and fungal soft rot.

(5 × 2 = 10 marks)

Part C

Answer any six questions.

18. Write short notes on types of culture media with examples.
19. How pour plate methods are useful for purification.
20. Write short notes on role of dyes and phenols in microbial control.
21. What are the sources of cereals and their products contamination ?
22. Write notes on fruits spoilage
24. Give an account of milk testing.
25. How cheese can be spoiled ?

(6 × 5 = 30 marks)

Part D

Answer any two questions.

26. Discuss about the physical and chemicals used for the control of microorganisms.
27. Discuss about the prime factors affecting microbial growth in quantity and types ?
28. Discuss about the prevention and investigations of disease out breaks.
29. Discuss about the microbiological testing of water.

(2 × 15 = 30 marks)