

D 50711

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Name.....

Reg. No.....

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2018

(CUCBCSS—UG)

Food Technology

FTL 5B 09—FOOD MICROBIOLOGY—II

Time : Three Hours

Maximum : 80 Marks

Objective Type Questions.

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

Multiple Choices

1. Which of the following defect is caused by *Alcaligenes viscolactis* in the milk ?
 - a) Pigmentation.
 - b) Gas production.
 - c) Strings.
 - d) Acidity.
2. EMB agar for *E. coli* is a
 - a) Selective medium.
 - b) Differential medium.
 - c) Enrichment medium.
 - d) Isolation medium.
3. The source for bacterial spores in a food factory is :
 - a) Water.
 - b) Soil.
 - c) Air.
 - d) Persons.
4. In dairy industry pasteurizers are cleaned by which of the following method ?
 - a) Rinse method
 - b) CIP method.
 - c) Swab method
 - d) None of these.
5. The toxin produced by *Clostridium perfringens* is a :
 - a) Exotoxin.
 - b) Enterotoxin.
 - c) Endotoxin.
 - d) Neurotoxin.

Fill in the blanks :

6. UV rays are effective against microbes at _____ wavelength.
7. In HTST milk pasteurization is done at _____ °C.
8. Blue colour pigment is produced by _____ bacteria.

Turn over

9. The vegetable used for sauerkraut production is _____
10. Methylene blue reduction test is used for testing the quality of _____

(10 × 1 = 10 marks)

Short Answer Type Questions.

*Answer any five questions.
Each question carries 2 marks.*

11. What are Whiskers ? Where you can see it ?
12. How water activity can influence food spoilage ?
13. Indicate the medium used for isolating *Staph. aureus* along with typical colony characteristics.
14. Symbiotic association among lactics in yoghurt.
15. Food poisoning by *Bacillus*.
16. What is oligodynamic action ? Give examples.
17. What are mycotoxins ? What is its' significance ?

(5 × 2 = 10 marks)

Short Essay Questions.

*Answer any six questions.
Each question carries 5 marks.*

18. Indicate various measures that can help to prevent foodborne illness.
19. List various pigmentation defects due to bacterial contamination of milk and provide responsible microbes for each one of it.
20. Write a detailed note on microbial spoilage of canned foods.
21. Describe various methods to reduce the microbial load by using high temperature.
22. Write in detail the methods for estimation of bacterial, yeast and mold load in vegetables.
23. Write about the role of micro-organisms at various stages of cheese preparation.
24. Explain how intrinsic parameters influence the growth of microbes in food.
25. How fermented foods are easily digestible and healthy ?

(6 × 5 = 30 marks)

Essay Questions.

*Answer any **two** questions.*

Each question carries 15 marks.

26. Write about various methods used to test microbiological quality of water.
27. Describe major groups of chemical antimicrobial agents along with its mode of action.
28. Using flow charts describe the method of preparation of two common fermented foods.
29. Write in detail about the diseases caused by consuming spoiled foods.

(2 × 15 = 30 marks)