

D 11277

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Name.....

Reg. No.....

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2016

(CUCBCSS—UG)

Food Technology

FTL 5B 09—FOOD MICROBIOLOGY II

Time : Three Hours

Maximum : 80 Marks

A. Objective Type (Answer *all* questions)

Multiple Choices :

- 1 The primary source for coliforms in food industry is :
(a) Soil. (b) Air.
(c) Persons. (d) Water.
- 2 Which of the following is used for fumigation ?
(a) Acetaldehyde. (b) Glutaraldehyde.
(c) Formaldehyde. (d) None of these.
- 3 Yoghurt is a counterpart of :
(a) Dahi. (b) Butter.
(c) Cultured butter milk. (d) None of these.
- 4 Streak plate method is used for :
(a) Air quality checking. (b) Determining total count.
(c) Culture purification. (d) None of these.
- 5 Optimum growth temperature of mesophiles is :
(a) 55°C. (b) 10°C.
(c) 37°C. (d) 95°C.

Fill in the blanks :

- 6 The major toxin produced by Staph, aureus is _____.
- 7 The organisms mainly responsible for gas production in dosa batter are _____.

Turn over

- 8 The type of spoilage caused by fungi in vegetables is _____.
- 9 The physical agent that prevents spoilage of honey is _____.
- 10 Pour plate method is used for _____ the micro-organisms.

(10 × 1 = 10 marks)

B. Short answer type questions. Answer any *five* questions.

- 11 What is a selective medium ? Give an example.
- 12 What is endotoxin ? Provide an example.
- 13 Distinguish pour plate and spread plate methods.
- 14 What is Lyophilization ?
- 15 What is rennet ? Where is it used ?
- 16 What is yoghurt ? Indicate the bacterial cultures used to prepare it.
- 17 What is TA spoilage ? Indicate its significance in foods.

(5 × 2 = 10 marks)

C. Short essay questions. Answer any *six* questions.

- 18 Write about MPN method.
- 19 Write about various heat treatment methods used to preserve foods.
- 20 What is Phenol-coefficient ? How to determine it ?
- 21 Write about various types of microbial spoilages in foods.
- 22 Write about various types of spoilage of meat products under aerobic condition.
- 23 Classify foods based on ease of spoilage and provide examples to each group.
- 24 What are mycotoxins ? Provide examples and indicate their significance in foods.
- 25 How to control microbes by using gaseous agents ?

(6 × 5 = 30 marks)

D. Essay Questions. Answer any *two* questions :

- 26 Describe in detail about control of micro-organisms using various chemical agents.
- 27 Indicate various sources of contamination in food industry and measures to control them?
- 28 What is food poisoning and food intoxication ? Provide suitable examples to both along with major symptoms and what steps you can take to prevent these.
- 29 What is soy sauce ? List the micro-organisms involved in the preparation of soy sauce. Give a detailed procedure for the production of soy sauce.

(2 × 15 = 30 marks)