

D 90989

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Name.....

Reg. No.....

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2015

(UG-CCSS)

Core Course—Food Technology

FT 5B 09—FOOD MICROBIOLOGY—II

Time : Three Hours

Maximum : 30 Weightage

I. Objective type. All questions are *compulsory* :

Multiple Choices :

- 1 Crystal violet can inhibit the growth of :
 - (a) Gram positive bacteria.
 - (b) Gram negative bacteria.
 - (c) Molds.
 - (d) Yeasts.
- 2 Which of the following is an example for cold sterilization ?
 - (a) Irradiation.
 - (b) Lyophilization.
 - (c) Fumigation.
 - (d) Tyndalization.
- 3 Streak plate is used for :
 - (a) Culture purification.
 - (b) Determining total count.
 - (c) Air quality checking.
 - (d) None of these.
- 4 In the following which is known as dairy mold ?
 - (a) *Geotrichum candidum*.
 - (b) *Neurospora sitophila*.
 - (c) *Sporotrichum carnis*.
 - (d) *Trichoderma viride*.

Fill in the blanks :

- 5 CIP is an example for ——— in dairy industry.
- 6 Enterotoxin causes inflammation in ———.
- 7 ——— bacteria causes 'Red spot' defect on meat surface.
- 8 Blood agar is an example for ——— type of medium.

Turn over

Match the following :—

- | | | | |
|----|-----------------------|---|--------------|
| 9 | <i>Lb. bulgaricus</i> | — | Bread. |
| 10 | <i>Saccharomyces</i> | — | Sauerkraut. |
| 11 | <i>Lb. plantarum</i> | — | Dahi (curd). |
| 12 | <i>Streptococcus</i> | — | Yoghurt. |

(12 × ¼ = 3 weightage)

II. Short Answer type questions. Answer *all* nine questions :

- 13 What is plasmolysis ?
- 14 What is differential medium ? Give an example.
- 15 What is food poisoning ? Give an example.
- 16 Name the chemical used to sterilize plasticware.
- 17 Which bacteria cause 'bacterial soft rot' ?
- 18 Define metabiotic.
- 19 Name the mold that causes 'black mold rot' in vegetables.
- 20 Which bacteria produce exo-enterotoxin in foods ?
- 21 Expand 'HACCP'.

(9 × 1 = 9 weightage)

III. Short Essay or Paragraph questions. Answer any *five* questions from seven :

- 22 Describe MPN method.
- 23 What is food intoxication ? Give an example with disease symptoms.
- 24 What is irradiation ? Describe the method used to sterilize the processing room using radiation.
- 25 What is sanitation ? How it is important in food industry ?
- 26 Write a note on role of water activity in food spoilage.
- 27 List various colour defects of milk due to bacterial contamination
- 28 Distinguish selective medium and enrichment medium with suitable examples.

(5 × 2 = 10 weightage)

IV. Essay questions. Answer any *two* questions from three :

- 29 Describe various chemical changes caused by microbial spoilage.
- 30 Describe the method of yoghurt preparation and the symbiotic association of its starters.
- 31 Distinguish food poisoning and food intoxication by providing suitable examples to both and indicate the measures to be taken to avoid these.

(2 × 4 = 8 weightage)