

FIFTH SEMESTER U.G. DEGREE EXAMINATION, NOVEMBER 2021

(CBCSS—UG)

Food Technology

FTL 5B 09—FOOD MICROBIOLOGY—II

(2019 Admissions)

Time : Two Hours

Maximum : 60 Marks

Section A*Answer at least **eight** questions.**Each question carries 3 marks.**All questions can be attended.**Overall Ceiling 24.*

1. Define microbial intoxication.
2. What is microbial infection ?
3. Name two fermented food products.
4. What is Endotoxin ?
5. Define food spoilage.
6. Mention the uses of fermented products.
7. What are the major sources of contamination of food ?
8. Give two examples of fermented dairy products.
9. What do you mean by 'desiccation' ?
10. Name any microbes used in food.
11. Name the methods used for isolating pure culture.
12. What is food microbiology ?

(8 × 3 = 24 marks)

Turn over

Section B

*Answer at least **five** questions.*

Each question carries 5 marks.

All questions can be attended.

Overall Ceiling 25.

13. Differentiate between endotoxin and exotoxin with example.
14. Briefly explain the sources of contamination of food.
15. What are the factors affecting kinds and number of micro-organisms in food ?
16. Explain the contamination and spoilage of meat and meat products.
17. Which are the methods of prevention and investigation of food borne disease outbreak ?
18. Explain any three fermented food products.
19. Describe microbiological testing of milk.

(5 × 5 = 25 marks)

Section C

*Answer any **one** question.*

The question carries 11 marks.

20. Explain microbiological testing of water.
21. Explain the contamination and spoilage of fruits and vegetables.

(1 × 11 = 11 marks)