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(Pages 2)

Name.....

Reg. No.....

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2014

(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 Expand MPN :

- (a) Most Probable number. (b) Most probability number.
(c) Minimum Probable number. (d) Minimum Probability number..

2 Storage rot in grapes canned by :

- (a) Borytis. (b) Botulism.
(c) Clostridium. (d) Salmonella.

3 Give the chilling injury temperature for banana :

- (a) 13 c. (b) 10 c.
(c) 12 c. (d) 8 c.

4 Name the toxin produce by fungi :

- (a) Mycotoxin. (b) Aflatoxin.
(c) Intoxication. (d) Acrylamide.

Fill in the blanks :

- 5 Fungi prefer an a_w of _____.
6 _____ foods grow below pH 4.5.
7 Butyric acid fermentation is caused by _____.
8 Scientific name of Bread mold is _____.

Match the following :

- 9 Sauerkraut — Mixed culture.
10 Idli — Cabbage.

Turn over

- 11 Yoghurt — Saccharomyces.
12 Wine — Lacto Bacillus.

(12 × ¼ = 3 weightage)

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

- 13 How the food acts as a source of micro-organism ?
- 14 Write the importance of O-R potential of foods for the growth of micro-organism.
- 15 Discuss the types of micro-organisms present in the meat and meat products.
- 16 Write about the advantages of SCP over animal products ?
- 17 How can you differentiate SCP from plant proteins ?
- 18 Analyze the impact of pH on the growth of micro-organisms ?
- 19 Explain the various methods used to assess microbial loads in milk.
- 20 Write the advantage of immunological methods to assess microbial load in food products ?
- 21 How the SCP production decrease the environmental pollution ?

(9 × 1 = 9 weightage)

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

- 22 Detail note on the spoilage of milk and milk products.
- 23 Write about the principles involved in the spoilage of food products.
- 24 List out the various methods of food preservation technique.
- 25 Explain about the role of chemicals in preservation of food products.
- 26 What are the various changes occurs in the canned food due to microbial action ?
- 27 Define food safety.
- 28 What is food quality ?

(5 × 2 = 10 weightage)

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

- 29 What do you understand by the term poisoning capacity of a food with respect to O-R potential ?
How it affects the growth of micro-organism ?
- 30 How the intrinsic factors influence/affect the growth of micro-organism as well as the quality of foods ?
- 31 Discuss the various conventional methods used for the detection micro-organisms and its importance in the food industry.

(2 × 4 = 8 weightage)