



K19U 0130

Reg. No. : .....

Name : .....

VI Semester B.Sc. Degree (CBCSS – Reg./Supple./Improv.)

Examination, April 2019

(2014 Admission Onwards)

CORE COURSE IN MICROBIOLOGY

6B15 MCB : Food Microbiology

Time : 3 Hours

Max. Marks : 40

**Instruction :** Draw diagrams *wherever necessary*.

SECTION – A

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

1. The AGMARK standard was set up by \_\_\_\_\_
2. Bacillary dysentery is caused by \_\_\_\_\_
3. Ropiness of bread is mostly caused by \_\_\_\_\_
4. In Japan the starter culture used for preparation of soya sauce is called \_\_\_\_\_

(4×1=4)

SECTION – B

Answer **any seven** questions of the following. **Each** question carries **2** marks.

5. Starter culture.
6. Water activity ( $a_w$ ).
7. Morphology of *Rhizopus*.
8. Putrefaction.
9. Side effects of use of radiations for food preservation.

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10. Food intoxication

11. Rennet.

12. Good Manufacturing Practices (GMP).

13. Food additive.

14. Psychrotrophs.

(7×2=14)

### SECTION – C

Answer **any four** questions of the following. **Each** question carries **3** marks.

15. Intrinsic parameters influencing microbial content of food.

16. Common bacterial genera associated with foods.

17. Preservation of fruits and vegetables.

18. Staphylococcal food poisoning.

19. Food plant sanitation.

20. Canning.

(4×3=12)

### SECTION – D

Answer **any two** questions of the following. **Each** question carries **5** marks.

21. Discuss the factors affecting food spoilage. Describe the spoilage of meat and fish.

22. Discuss the principle and method of food preservation using high and low temperatures.

23. Write a note on food poisoning caused by *Clostridia* sp.

24. Discuss the principles of HACCP system. Add a note on ISI and BIS standards.

(2×5=10)