



K23U 0235

Reg. No. :

Name :

VI Semester B.Sc. Degree (CBCSS – Supplementary) Examination, April 2023
(2017 to 2018 Admissions)
CORE COURSE IN MICROBIOLOGY
6B15 MCB : Food Microbiology

Time : 3 Hours

Max. Marks : 40

SECTION – A

Answer **all four** questions :

1. Starter culture for wine manufacture contains _____
2. Name two bacterial starter cultures used to prepare yogurt _____
3. Infection caused by *Clostridium perfringens* _____
4. The fungal strain involved in the production of Roquefort cheese _____

(4×1=4)

SECTION – B

Answer very briefly on **any seven** questions out of ten :

5. Differentiate between diarrhoea and dysentery.
6. Short note on cheese.
7. Give a short note on water activity.
8. Redox potential.
9. Intoxications.

P.T.O.



10. Shigellosis.
11. Botulism.
12. Pascalization.
13. Asepsis.
14. Putrefaction.

(7×2=14)

SECTION – C

Answer **any four** questions out of six briefly :

15. Short note on wine.
16. Mushroom food poisoning.
17. Staphylococcal intoxication.
18. Salmonellosis and shigellosis.
19. Brief note on SCP.
20. Brief note on Sauerkraut.

(4×3=12)

SECTION – D

Answer **any two** questions out of four :

21. Give a detailed account of HACCP and CCP.
22. Explain fermented foods. Microbiology of cheese production.
23. Distinguish between food infections and intoxications. A brief account of pathogenesis, epidemiology and clinical features of *Staphylococcus* intoxication.
24. Intrinsic and extrinsic factors affect the growth and survival of microorganisms in food.

(2×5=10)
