



K23U 0522

Reg. No. :

Name :

**VI Semester B.Sc. Degree (CBCSS – OBE – Regular/Supplementary/
Improvement) Examination, April 2023
(2019 and 2020 Admissions)
CORE COURSE IN MICROBIOLOGY
6B13 MCB : Food Microbiology**

Time : 3 Hours

Max. Marks : 40

PART – A

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

(6×1=6)

1. Botulism.
2. Organism used for fermentation of wine.
3. AGMARK stands for
4. Example of Biological contaminant.
5. Aerosols.
6. Example of food additives.

PART – B

Answer **any 6** questions. **Each** question carries **2** marks.

(6×2=12)

7. Discuss the measures taken to avoid food-borne illness.
8. List the chemical preservatives used in food preservation.
9. Define irradiation.
10. Comment on Shigellosis.
11. Add a note on production of yogurt.

P.T.O.



12. What are antimicrobial barriers ?
13. Discuss any four molds important in Food Microbiology.
14. What is UHT ?

PART – C

Answer **any 4** questions. **Each** question carries **3** marks.

(4×3=12)

15. Discuss Indian food sanitation indices.
16. Discuss the production of wine.
17. Differentiate between food borne infection and intoxication with examples.
18. What are the extrinsic factors that govern the growth and survival of organisms ?
19. Discuss the spoilage of meat.
20. Discuss Aflatoxins.

PART – D

Answer **any two** questions. **Each** question carries **5** marks.

(2×5=10)

21. Discuss the high temperature and low temperature processing methods in food microbiology.
 22. Discuss the spoilage of meat and egg.
 23. Investigate the steps of sauerkraut production.
 24. Add a detailed note on important food borne illness.
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