



K24U 3441

Reg. No. :

Name :

**III Semester B.Sc. Degree (C.B.C.S.S. – O.B.E.-Regular/Supplementary/
Improvement) Examination, November 2024
(2019 to 2023 Admissions)**

**COMPLEMENTARY ELECTIVE COURSE IN MICROBIOLOGY FOR
B.Sc. BIOCHEMISTRY/B.Sc. BIOTECHNOLOGY/B.Sc. LIFE SCIENCES
(ZOOLOGY) AND COMPUTATIONAL BIOLOGY
3C03MCB : Applied Microbiology – I**

Time : 3 Hours

Max. Marks : 32

**PART – A
(Short Answer)**

Answer **all** questions.

(5×1=5)

1. Pasteurization.
2. Ergotism.
3. What is whey ?
4. Baker's yeast.
5. Water activity.

**PART – B
(Short Essay)**

Answer **any 4** questions.

(4×2=8)

6. Salmonellosis.
7. Food intoxication.
8. Smoking.

P.T.O.



9. Ionizing radiation.
10. Differentiate Radappertization and Radurization.

PART – C
(Essay)

Answer **any 3** questions.

(3×3=9)

11. Mycotoxins.
12. Production of vinegar.
13. Discuss the intrinsic factors that affect food spoilage.
14. How does refrigeration help preserve food ?
15. What role do water and soil play as sources of contamination in agricultural food production ?

PART – D
(Long Essay)

Answer **any 2** questions. **Each** question carries **5** marks.

(2×5=10)

16. Give detailed account on industrial production of alcohol.
 17. Explain in detail the preservation methods by drying.
 18. Describe the different food born viral diseases and write a note on preventive measures.
 19. Discuss on the chemical changes caused by the microbial in food during spoilage.
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