



K21U 0135

Reg. No. : .....

Name : .....

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

Examination, April 2021

(2014-2018 Admissions)

CORE COURSE IN MICROBIOLOGY

6B15 MCB : Food Microbiology

Time : 3 Hours

Max. Marks : 40

SECTION – A

(Answer **all** the **four** questions)

(4×1=4)

1. Dysphagia and dysphonia are the symptoms of .....
2. Give an example for SCP.
3. Application of high pressure in food processing is called .....
4. The enzyme which is inactivated during pasteurization is .....

SECTION – B

(Answer very briefly on **any seven** questions out of fourteen)

(7×2=14)

Comment on the following :

5. Critical control point
6. Food infection and food intoxication
7. Soy sauce and idli as fermented foods
8. *C. perfringens*
9. Phosphatase test

P.T.O.

K21U 0135

-2-



10. Implicit factors
11. Freezing
12. Pathogenesis of Salmonellosis
13. Water activity
14. Pasteurization
15. Brown milk
16. LAB
17. Yoghurt
18. Shiga toxin.

SECTION – C

(Answer **any four** out of eight briefly)

(4×3=12)

19. List the methods used for the preservation of fish.
20. Degradation processes included in food spoilage.
21. Give an account on canning in food preservation.
22. Brief account of SCP.
23. HACCP
24. Irradiation
25. Pascalization
26. Chemical food preservatives.



SECTION – D

(Answer **any two** questions out of six)

(2×5=10)

27. Describe Physical methods of food preservation.
  28. Write an essay on factors affecting the growth and survival of microorganisms in food.
  29. Brief account of the scope of Food Microbiology.
  30. Describe food borne illness, hazard and sources of contamination of food.
  31. Explain the production of fermented milk products.
  32. Explain *Clostridium botulinum* as food borne pathogen.
-