



K22U 0135

Reg. No. : .....

Name : .....

VI Semester B.Sc. Degree (CBCSS – Supple./Improv.)  
Examination, April 2022  
(2016-2018 Admissions)  
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. Basic statute that protect India against impure, unsafe and fraudulent labeled foods is \_\_\_\_\_
2. The *E.coli* strain that cause haemolytic uremic syndrome is \_\_\_\_\_
3. Gray mold rot of fruits and vegetables are mostly caused by \_\_\_\_\_
4. The bacteria suitable for the production of SCP from methanol is \_\_\_\_\_ (4×1=4)

SECTION – B

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

5. Non perishable foods.
6. Acidophiles.
7. Morphological features of *Pichia*.
8. Meat spoilage by pigmented bacteria.
9. Bridgmanization.
10. Differentiate food infection and food intoxication.

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11. Soya sauce.
12. Standard operating procedures.
13. GRAS.
14. Bacillary dysentery.

**(7×2=14)**

**SECTION – C**

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

15. Influence of water activity in microbial spoilage of food.
16. Yeasts important in food industry.
17. Factors influencing the effectiveness of chemical preservation of food materials.
18. Botulism.
19. HACCP.
20. Sources of microorganisms in food.

**(4×3=12)**

**SECTION – D**

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

21. Discuss the factors influencing microbial content of food materials.
22. Write note on the characteristics of common molds associated with food.
23. Discuss the principles of food preservation. Write note on food preservation using different temperature.
24. Discuss the food poisoning caused by *Staphylococcus aureus* and *Salmonella* sp.

**(2×5=10)**

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