



K22U 0422

Reg. No. :

Name :

**VI Semester B.Sc. Degree (CBCSS-OBE – Regular) Examination, April 2022
(2019 Admission)
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. HTST
2. Yoghurt
3. Mycotoxins
4. Freeze drying
5. Water potential (a_w)
6. Blue mold.

PART – B

Answer **any 6** questions. **Each** question carries **2** marks. **(6×2=12)**

7. Clostridium botulinum.
8. Narrate Indian standards of food sanitation practices.
9. Use of sodium benzoate.
10. Differentiate between dry heat and moist heat sterilization.
11. What is Sauerkraut ?

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12. Give microbes involved in egg spoilage.
13. Narrate importance of pH in food preservation.
14. Difference between prebiotics and probiotics.

PART – C

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

(4×3=12)

15. Briefly discuss the difference between food borne intoxications and infections with example.
16. Illustrate major steps in wine production.
17. What is HACCP ? Give importance of it.
18. Narrate spoilage of milk.
19. Give brief account on beneficial microbes in food industry.
20. What is SCP ? Narrate its importance with example.

PART – D

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

(2×5=10)

21. What is food preservation ? Explain basic principle, methods involved and chemicals used for the process.
 22. Investigate the major steps involved in cheese productions.
 23. Explain Intrinsic and extrinsic factors affecting growth and survival of microbes in food.
 24. Give detail account on food borne illness caused by
 - a) *Clostridium botulinum*
 - b) *Clostridium perfringens*
 - c) *Brucella*
 - d) *Shigella*
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