



K17U 0375

Reg. No. :

Name :

VI Semester B.Sc. Degree (CBCSS – Regular)
Examination, May 2017
CORE COURSE IN MICROBIOLOGY
(2014 Admn.)
6B15 MCB : Food Microbiology

Time : 3 Hours

Max. Marks : 40

SECTION – A

Answer all the **four** questions.

1. Give an example for food intoxication.
2. Name the bacteria used for ripening of swiss cheese.
3. HTST pasteurization for milk is done at _____ temperature.
4. _____ is the name of the symbol used to indicate radiation treated food. (4×1=4)

SECTION – B

Answer very briefly **any seven** questions.

Comment on the following :

5. Drying
6. Whiskers
7. Thermophilic bacteria
8. Food yeast
9. Salt as preservative
10. Spirulina
11. Sulfuring
12. Water activity
13. Blanching
14. Asepsis.

(7×2=14)

P.T.O.

K17U 0375



SECTION - C

Write short notes on **any four** of the following.

Write short notes on :

15. Spoilage of egg
16. Pascalization
17. Need for food safety
18. HACCP
19. Food preservation by low temperature
20. Yeasts important in food microbiology.

(4×3=12)

SECTION - D

Answer **any two** of the following.

Write essay on :

21. Single cell proteins
22. Methods of food preservation
23. Factors affecting growth and survival of microbes in food
24. Pathogenesis and clinical features of any two food borne infections.

(2×5=10)

(2×5=10)

P.T.O.