



K18U 0129

Reg. No. : .....

Name : .....

VI Semester B.Sc. Degree (CBCSS – Reg./Supple./Imp.)

Examination, May 2018

(2014 Admn. Onwards)

CORE COURSE IN MICROBIOLOGY

6B15MCB : Food Microbiology

Time : 3 Hours

Max. Marks : 40

SECTION – A

Answer **all** the **four** questions.

1. Milk is fermented to curd by \_\_\_\_\_
2. Green egg rot is caused by \_\_\_\_\_
3. Who introduced the canning technique ?
4. Name the mold used in soya sauce production.

(4×1=4)

SECTION – B

Answer very briefly **any seven** questions.

Comment on the following.

5. Thawing
6. Bread mold
7. Roping
8. Rennet
9. Whey
10. Food yeast

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K18U0129



11. SCP
12. Food spoilage
13. Water activity
14. Putrefaction.

(7×2=14)

SECTION - C

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

Write short notes on :

15. Salmonellosis
16. Canning
17. Fungal spoilage of fruits and vegetables
18. Classification of food based on ease of spoilage
19. Food yeast and fodder yeast
20. HACCP.

(4×3=12)

SECTION - D

Answer **any two** of the following.

Write essay on :

21. Botulism
22. Production of cheese and wine
23. Preservation of milk, meat and fish
24. Microorganisms important in food microbiology.

(2×5=10)