

BSc DEGREE EXAMINATION MAY 2017
(Fifth Semester)

Branch - **MICROBIOLOGY**

FOOD MICROBIOLOGY

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks (10x2 = 20)

- 1 Acidobacteria.
- 2 Mesophils.
- 3 Trimming.
- 4 HTST.
- 5 Sharp freezing.
- 6 Thermal death time.
- 7 Hard swell canning.
- 8 Aflatoxin.
- 9 Intoxication.
- 10 Sweetening.

SECTION - B (25 Marks)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks (5 x 5 = 25)

- 11 a What are the parameters supports the microbial growth in food?
OR
b Write the details about role of aw in food.
- 12 a Explain about pasteuization.
OR
b Write the details about chemical pasteurization.
- 13 a Write about any two fermented foods.
OR
b Comments on production methods of cheese.
- 14 a Described about salmonellosis.
OR
b Comments on mycotoxins.
- 15 a Explain about the sanitation methods in manufacture area.
OR
b Comments on BIS,' Agmark.

SECTION - C (30 Marks)

Answer any **THREE** Questions

ALL Questions Carry **EQUAL** Marks (3 x 10 = 30)

- 16 ' Explain about the factors affecting the growth of microorganism in food.
- 17 Write about different food preservation methods.
- 18 What is probiotic, explain their application?
- 19 Write the details about bacterial food borne intoxication.
- 20 Explain the details about the role of HACCP in food quality control.