





**SECTION - B (35 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks (5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Illustrate and explain the morphology and industrial importance of yeast.	K3	CO1
	(OR)			
	11.b.	Identify the factors affecting microbial growth in food.		
2	12.a.	Analyze the pathway involved in lactic acid fermentation by bacteria.	K4	CO2
	(OR)			
	12.b.	Examine the microbes associated with fermentation of milk products.		
3	13.a.	Plan the steps in sample preparation for analysis.	K3	CO3
	(OR)			
	13.b.	Explain about Polymerase chain reaction.		
4	14.a.	Compare the harmful effect of aflatoxin and deoxy venyl mycotoxicosis.	K5	CO4
	(OR)			
	14.b.	Explain the symptoms of ambiasis and giardiasis.		
5	15.a.	Inspect the bacteriology of water in a pond.	K4	CO5
	(OR)			
	15.b.	Compare HACCP of a dairy and meat industry.		

**SECTION -C (30 Marks)**

Answer ANY THREE questions

ALL questions carry EQUAL Marks (3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Examine the lethal effect of heat on micro organisms.	K4	CO1
2	17	Analyze the industrial importance of yeast.	K4	CO2
3	18	Discover the best method of identification of microbial toxins in a food item.	K4	CO3
4	19	Appraise the public health indicators of microorganism.	K5	CO4
5	20	Waste water treatment and disposal plays a crucial role in sanitation – Justify.	K5	CO5

Z-Z-Z

END