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Name.....

Reg. No.....

**FIFTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2023**

Microbiology

MBG 5B 07—FOOD AND DAIRY MICROBIOLOGY

(2019 Admission onwards)

Time : Two Hours and a Half

Maximum : 80 Marks

Section A*Answer **all** questions in two **or** three sentences.**Each questions carries 2 marks.*

- 1 Fecal Streptococci.
- 2 Viable count.
- 3 Clot on boiling.
- 4 Pour plate method.
- 5 MBRT.
- 6 Probiotics.
- 7 Spoilage of fish.
- 8 Yogurt.
- 9 Salmonellosis.
- 10 Fermented pickles.
- 11 Aflatoxin.
- 12 Amoebiasis.
- 13 Radioappertization.
- 14 Food additives.
- 15 HACCP.

(Maximum = 25 marks)

Turn over

Section B

*Answer **all** questions.*

Each questions carries 5 marks.

- 16 What are the major factors influencing the growth of microorganisms in food ?
- 17 Summarize the major fungi present in food.
- 18 Outline the approaches involved in the examination of microbial quality of food.
- 19 Discuss the industrial production of bread.
- 20 Write a note on food intoxication.
- 21 Discuss the major approaches used for the food preservation by drying.
- 22 Outline the various principles and approaches of GMP.
- 23 Discuss the various approaches used for the preservation by irradiation.

(Maximum = 35 marks)

Section C

*Answer any **two** questions.*

Each question carries 10 marks.

- 24 Discuss various microbiological methods used for the quality estimation of milk and milk products.
- 25 Outline the general principles underlying the spoilage of food with suitable examples.
- 26 With suitable examples, discuss various types of chemical preservatives used for the preservation of food.
- 27 Elaborate various methods employed for the food preservation by high temperature.

(Maximum : $2 \times 10 = 20$ marks)