

**B.Voc. DEGREE EXAMINATION, NOVEMBER 2019**  
**FOOD PROCESSING AND QUALITY CONTROL**  
**FIRST SEMESTER**

**COURSE : MAJOR CORE**

**PAPER : FOOD MICROBIOLOGY WITH LABORATORY WORK**

**TIME : 5 HOURS**

**MAX.MARKS :100**

**(Theory: 50 marks + Practical: 50 marks)**

**SECTION- A**

**ANSWER ALL QUESTIONS:**

**(20X1=20)**

**I Choose the correct answer:**

- Freezing prevents
  - concentration of solutes
  - microbial growth
  - damage to tissues
  - removal of water
- Organisms that grow over a wide range of pH are
  - bacteria
  - yeast
  - thermophilic anaerobes
  - molds
- The rapid and constant rate of multiplication of a microorganism occur during
  - lag phase
  - exponential phase
  - stationary phase
  - decline phase
- An example of semi perishable food is
  - potato
  - sugar
  - meat
  - egg
- Spoilage of fish is due to the bacteria
  - Pseudomonas fluorescens*
  - Clostridium botulinum*
  - Saccharomyces cerevisiae*
  - Fusarium*sps.

**II Match the following:**

- |                      |   |                 |
|----------------------|---|-----------------|
| 6. Mold              | - | perishable food |
| 7. Thermophiles      | - | conidia         |
| 8. Rice              | - | heat loving     |
| 9. Fish              | - | <i>E. coli</i>  |
| 10. Laminar Air Flow | - | staple food     |
| 11. Psychrophiles    | - | culture hood    |
| 12. Coliform         | - | cold loving     |

**III Fill in the blanks:**

13. Aflatoxins are produced by \_\_\_\_\_.
14. SCP is obtained from \_\_\_\_\_.
15. The most common form of bacterial spoilage in eggs is a condition called \_\_\_\_\_.
16. Food borne illness caused by the presence of bacterial toxin formed in the food is referred as \_\_\_\_\_.

**IV Answer in a sentence:**

17. Expand LAB
18. Expand TDT
19. What is Rancidity?
20. Draw a diagram of *Aspergillus* and label the parts

**SECTION B****ANSWER ANY SIX QUESTIONS:****(6X3=18)**

21. Effect of water on the growth of microbes
22. Prebiotics
23. Pour plate technique
24. Role of yeast in food industry
25. Gram Staining
26. Autoclave
27. Fermentation
28. Any three food borne diseases
29. Botulism
30. Protozoa

**SECTION C****ANSWER ANY TWO QUESTIONS:****(2X6=12)**

31. Describe the general characters of Fungi.
32. Give a brief account of the growth curve of bacteria.
33. Write a note on the spoilage of milk caused by microbes.
34. "Alimentary tract is the site of food borne illness" – Justify.

\*\*\*\*\*

