

**B.Sc. DEGREE EXAMINATION NOVEMBER 2008
THIRD SEMESTER**

COURSE : ALLIED -OPTIONAL
PAPER : FOOD MICROBIOLOGY
TIME : 3 HOURS
MAX. MARKS: 100

SECTION – A

ANSWER ALL QUESTIONS (1x18=18)

I. CHOOSE THE CORRECT ANSWER:

1. *Clostridium botulinum* is an
a) Anaerobe b) Aerobe c) Facultative aerobe
d) Obligate anaerobe
2. Pasteurisation is used in which industry?
a) Dairy b) Fruit juice c) Wine d) All of the above
3. Natural preservatives used commonly are
a) Sugar b) Salt c) Nitrites d) a & b
4. The starter for Soy sauce is termed as
a) Chou b) Kimo c) Koji d) a & c
5. *Rhizopus* is commonly called as
a) Blue mold b) Green mold c) Bread mold d) White mold

II. FILL IN THE BLANKS

6. Fungi are _____ in their mode of nutrition.
7. Yeast commonly reproduces by _____.
8. Bacteria which grow at low temperatures are termed _____.
9. Viruses which infect bacteria are called _____.
10. Candling is used to detect spoilage in _____.

III. MATCH THE FOLLOWING

- | | | |
|---------------------|---|-------------------------|
| 11. Lyophilisation | - | Bread |
| 12. Biopreservative | - | Steam under pressure |
| 13. Wood smoke | - | Nycin |
| 14. Autoclave | - | Freeze drying |
| 15. Proofing | - | Flavor and preservation |

IV. STATE TRUE OR FALSE

16. Vegetables are washed with chlorinated water or Borax solution to remove microorganisms.
17. The purplish red color of meat is due to blood hemoglobin and muscle myoglobin.
18. Preservation of food in sealed containers is called Hydrocooling.

V. ANSWER ANY SIX OF THE FOLLOWING IN 50 WORDS: (6x3=18)

19. Yeast
20. Cold sterilization
21. Ropinees
22. ISI
23. Botulism
24. Thawing
25. Leavening
26. Canning
27. Curing of meat

SECTION – B

ANSWER ANY FOUR QUESTIONS NOT EXCEEDING 200 WORDS (4x6=24)

28. Soy sauce is a fermented food. Discuss.
29. Comment on FDA.
30. Elaborate on any 2 methods employed in the preservation of vegetables.
31. Briefly describe the production of Bread.
32. Describe the process of Controlled Atmosphere Packaging.
33. Outline any 2 quantitative methods for examination of foods.

SECTION – C

ANSWER ANY TWO QUESTIONS NOT EXCEEDING 1000 WORDS (2x20=40)

34. Describe the production of SCP. Highlight the advantages and disadvantages.
35. Elaborate on the chemical preservatives used in food preservation.
36. Describe the sources of contamination, spoilage and preservation of milk.
37. Write an essay on Food poisoning.
