

B.Sc. DEGREE EXAMINATION NOVEMBER 2008  
BRANCH IV - CHEMISTRY  
BRANCH V A – PLANT BIOLOGY AND PLANT BIOTECHNOLOGY  
BRANCH VI – ADVANCED ZOOLOGY & BIOTECHNOLOGY  
THIRD SEMESTER

COURSE : VOCATIONAL COURSE – ALLIED CORE  
PAPER : FOOD MICROBIOLOGY AND SANITATION AND HYGIENE  
TIME : 2 ½ HOURS MAX. MARKS: 100

SECTION – A

I Choose the correct answer : 5x1=5

- The term 'mould' commonly refers to  
a) bacteria                      b) virus                      c) fungi
- Bacteria that do not require free oxygen for its growth are known as  
a) aerobic                      b) anerobic                      c) microaerophilic
- Hypochlorites are chemicals used as  
a) disinfectant                      b) detergent                      c) pesticide
- The Food Hygiene Act regulation came into effect in  
a) 1970                      b) 1980                      c) 1990
- Bacterial food poisoning is caused by  
a) Mucor                      b) Salmonella                      c) Nostoc

II Fill in the blanks: 4x1=4

- Bacteria which survive temperature 55°C and above are known as \_\_\_\_\_.
- The common and important causal organism of bread spoilage are \_\_\_\_\_.
- Rodenticide are poisons used to eliminate \_\_\_\_\_.
- Ropiness in milk is caused by \_\_\_\_\_.

III Match the following: 5x1=5

- |                     |   |                |
|---------------------|---|----------------|
| 10. Milk souring    | - | rod shaped     |
| 11. Bacilli         | - | Lactobacillus  |
| 12. Raw Meat        | - | Destruction    |
| 13. Sterilisation   | - | Reduction      |
| 14. Pasterurization | - | High risk food |

**IV Expand the following:****4x1=4**

15. UHT
16. PDA
17. ISI
18. BOD

**V Answer any six in 50 words:****6x3=18**

19. Bacterial soft Rot.
20. Cross contamination.
21. Sanitizers
22. Thawing food
23. Detergent
24. Chillers
25. Stock rotation
26. Toxin
27. Vector control

**SECTION – B****Answer any FOUR in 200 words:****4x6=24**

28. Give a brief account on waste disposal.
29. Give the general characters of virus.
30. Give an account of the spoilage of milk.
31. Write any six beneficial effect of microorganisms.
32. Describe any one bacterial food borne illness.
33. Draw and describe the growth curve of bacteria.

**SECTION – C****Answer any TWO in 1000 words:****2x20=40**

34. Explain the general characters of bacteria
35. Describe the importance of personal hygiene of food handler.
36. Give the structure and layout of food premises.
37. Give an account of the sources & agents of food contamination.

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