

B.Sc. DEGREE EXAMINATION NOVEMBER 2007
BRANCH IV - CHEMISTRY
BRANCH V A – PLANT BIOLOGY AND PLANT BIOTECHNOLOGY
BRANCH VI - ZOOLOGY
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: (6 MARKS)

- The elastic nature of dough is due to _____
a) proteolytic b) gluten c) carbondioxide
- An example of natural preservative is _____
a) Sodium benzoate b) Sodium propionate c) Sodium chloride
- One of the following is not an asexual spore
a) conidia b) oospore c) arthrospore
- Vaccum cooling of Vegetable is
a) drying plus evacuation b) freshening plus evacuation
c) moistening plus evacuation
- Mechanical damage results from _____
a) bacteria b) bruising c) virus
- Downy mildew is caused by _____
a) Phytophthera b) Penicillium c) Pseudomonas

II. FILL IN THE BLANKS (4 MARKS)

- In fruits that are not highly acidic the spoilage is due to _____.
- Pasteurization reduces the microorganism in milk to _____.
- The blue color code for equipments indicates _____.
- Gluconic acid synthesized with the aid of the microorganism _____.

III. MATCH THE FOLLOWING (6 MARKS)

- | | | |
|------------------------------|---|---------------|
| 11. Actinomycetes | - | chitin |
| 12. Fungal cell | - | plankton |
| 13. Algae | - | bacteriophage |
| 14. Virus | - | mycelium |
| 15. <i>E.coli</i> | - | gram positive |
| 16. <i>Bacillus subtilis</i> | - | gram neutral |

IV. EXPAND THE FOLLOWING: (2 MARKS)

- UHT –
- HUS –

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

- Blanching
- Explosive puffing
- Single cell protein

22. Irradiation
23. Cryogenic freezing
24. Vehicle model
25. Smothered milk
26. Alcoholic fermentation.

SECTION – B

ANSWER ANY FOUR IN 200 WORDS :

(4X6=24)

DRAW DIAGRAMS WHEREVER NECESSARY

27. Write briefly on the vector control of infestation.
28. How will you design a kitchen?
29. What should a food handler observe while handling and serving food?
30. Give an account of any three environmental factors on the growth of microorganisms
31. Write about the morphology of algae.
32. Give an account of the contamination and spoilage of fish.

SECTION – C

ANSWER ANY TWO IN 1000 WORDS :

(2X20=40)

DRAW DIAGRAMS WHEREVER NECESSARY

33. Give an account of the general characteristics of bacteria, fungi and virus
34. Write in detail about the economic use of microorganisms.
35. Give an account of any one bacterial and any one mould food borne illnesses.
36. Write an essay on solid and liquid waste disposal.
