



25019375

QP CODE: 25019375

Reg No : .....

Name : .....

**B.Sc DEGREE (CBCS) ) REGULAR/ IMPROVEMENT/ REAPPEARANCE / MERCY  
CHANCE EXAMINATIONS, FEBRUARY 2025**

**Fourth Semester**

B.Sc Botany Model II Food Microbiology

**Vocational Course - BO4VOT16 - FOOD FERMENTATIONS, FOOD INFECTION AND  
FOOD BORNE DISEASES**

2017 Admission Onwards

807A5FBA

Time: 3 Hours

Max. Marks : 60

**Part A**

*Answer any **ten** questions.*

*Each question carries **1** mark.*

1. How will you maintain purity of cultures?
2. Common name for wine yeast.
3. The koji for soy sauce.
4. What is mashing?
5. Name the organisms responsible for the spoilage of tea.
6. Botulism caused by the ingestion of food containing \_\_\_\_\_ produced by Clostridium botulinum.
7. List any two conditions necessary for an outbreak of Staphylococcus food poisoning.
8. Name any two fungal toxins.
9. An immunological test for the diagnosis of Typhoid fever.
10. List the foods commonly associated with Clostridium perfringens gastroenteritis.
11. What is the principle of autoclave?
12. Name any two sanitizers used in food industry.

(10×1=10)

**Part B**

*Answer any **six** questions.*

*Each question carries **5** marks.*





13. Comment on leavening agents.
14. Comment on the significance of process organisms in the preparation of Appam and Idli.
15. Explain slow method of vinegar production.
16. Comment on bacterial food intoxications.
17. What are the symptoms of Salmonellosis?
18. Comment on the symptoms of cholera.
19. What are the preventive measures of amoebiasis?
20. Comment on chemical sanitizers.
21. Write short notes on ISO22000.

(6×5=30)

**Part C**

*Answer any **two** questions.*

*Each question carries **10** marks.*

22. Write an essay on general principles of culture maintenance and preparation.
23. Explain the causes, symptoms and prophylaxis of Botulism.
24. Write an essay on food and water borne diseases caused by bacteria.
25. Write a brief account on food safety organizations.

(2×10=20)

