



25019963

QP CODE: 25019963

Reg No :

Name :

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

Fourth Semester

B.Sc Zoology and Industrial Microbiology Model III Double Main

Core Course - ZI4CRT10 - FOOD MICROBIOLOGY

2017 Admission Onwards

D2E995EA

Time: 3 Hours

Max. Marks : 60

Part A

*Answer any **ten** questions.*

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

1. Cladosporium.
2. Film yeast.
3. Processing factors in food microbiology.
4. Anaerobic condition.
5. Food additives.
6. Canning.
7. Vacreation.
8. Sauerkraut.
9. Presevation of milk.
10. Different methods of pasterurization.
11. Kefir.
12. Aflatoxins.

(10×1=10)

Part B

*Answer any **six** questions.*

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

13. What are factors in a food that influencing microbial activity?





14. Give a description on Intrinsic factor involved in food industry.
15. Explain how low and high temperature influencing food preservation technique.
16. Describe factors in the control of drying.
17. Discuss brief account of microbiological basis of spoilage of vegetables.
18. Explain microbiological basis of spoilage of meat.
19. Discuss the role of microbes in production of beer and wine.
20. Write a short note on removal of micro organism of milk.
21. Explain vibriopara haemolyticus.

(6×5=30)

Part C

*Answer any **two** questions.*

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

22. What an essay on factors affecting microbial growth in food? Give a note on extrinsic factor.
23. Write an essay on methods of food preservation.
24. Write a brief note on Cultivation of mushrooms.
25. Write an essay on Hazard Analysis Critical Control Points (HACCP).

(2×10=20)

