B.Sc DEGREE (CBCS) REGULAR / IMPROVEMENT / REAPPEARANCE EXAMINATIONS, MAY 2024

Second Semester

B.Sc Food Technology & Quality Assurance

Core Course - FQ2CRT02 - FOOD MICROBIOLOGY

2017 ADMISSION ONWARDS

8D292E4F

Time: 3 Hours   Max. Marks : 80

.

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. Why volutin granules are also known as metachromatic granules?

2. How does a protozoa live in a hypotonic enivironment?

3. Write a note on halophile with suitable examples.

4. What do you mean by solid media? Give suitable examples.

5. How will you make a T-streak?Illustrate with a diagram.

6. Write a note on flat sour spoilage with suitable example.

7. What is caramelization?

8. Differentiate soft swell & hard swell.

9. What is HUS? State the reasons for it.

10. What is botulism? How is it caused?

11. Give a note on mozarella cheese.

12. What is leavening?

(10×2=20)

Part B

*Answer any **six** questions.*

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

13. Differentiate gram positive cell wall and gram negative cell wall.

14. What are the asexual modes of reproduction in fungi?

15. How will you classify bacteria based on oxygen requirement?

16. How will you classify types of food based on easiness to spoil?

17. What are the various modes of contamination of meat?

18. Differentiate LT toxin and ST toxin produced by E. coli .

19. What are major foodborne diseases caused by Salmonella?

20. Describe the manufacturing of wine and its microbiology.

21. What are single cell proteins and describe its uses?

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Mention various methods of sterilization using moist heat.

23. Describe MPN technique for quality evaluation of water.

24. Explain the harmful aspects of Salmonella in food and its control measures.

25. Describe the manufacture of beer with a note on its microbiology.

(2×15=30)