



QP CODE: 24019241



24019241

Reg No : .....

Name : .....

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

**Second Semester**

B.Sc Food Science & Quality Control Model III

**Core Course - FS2CRT06 - FOOD MICROBIOLOGY, SANITATION AND HYGIENE**

2017 ADMISSION ONWARDS

FB126366

Time: 3 Hours

Max. Marks : 80

**Part A**

*Answer any **ten** questions.*

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

1. Discuss about the nutritional requirements of fungus.
2. List an examples of algae.
3. Explain Transport media.
4. Explain lag phase.
5. Explain chemolithoautotrophic bacteria.
6. Explain ergotism.
7. Explain contamination in fish.
8. Explain causes of spoilage in canned foods.
9. Mention about spoilage by non-spore forming bacteria canned food.
10. Define COP.
11. List an examples of sanitizer for common equipment.
12. List of different physical methods of insect control.

(10×2=20)

**Part B**

*Answer any **six** questions.*

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





13. Explain cell wall of gram negative bacteria.
14. Describe reproductive structure of protozoa.
15. Explain anaerobic culture media with suitable example.
16. Mention the beneficial microorganisms in food industry.
17. Discuss about salmonellosis.
18. Explain ergotism.
19. Explain microbial spoilage of vegetables.
20. Discuss about the factors influencing rate of spoilage of fish.
21. Explain spoilage of eggs.

(6×5=30)

### **Part C**

*Answer any **two** questions.*

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

22. Mention about the viral replication.
23. Describe structure and reproduction of protozoa.
24. Explain about the contamination and spoilage of cereal and cereal products.
25. Explain in detail about the contamination and spoilage of sugar and sugar products.

(2×15=30)

