

QP CODE: 24019283



Reg No :

Name :

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

Second Semester

B.Sc Biological Techniques and Specimen Preparation Model III

Core Course - ZB2CRT06 - FOOD MICROBIOLOGY & BIOTECHNOLOGY

2017 ADMISSION ONWARDS

4E3848C4

Time: 3 Hours

Max. Marks : 60

Part A

*Answer any **ten** questions.*

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

1. What is meant by conditioning of dough in bread making?
2. Name the microbe used as inoculum for preparation of curd.
3. Name the cheese in which propionic acid is naturally present.
4. Write two effects of environmental conditions that causes spoilage of food.
5. Which type of microorganism can spoil dry food?
6. What is HTST pasteurization?
7. Write two parameters that effect cold storage.
8. What is food poisoning?
9. Name the bacteria that is transmitted through milk causing food borne disease.
10. Give two examples for emulsifiers and stabilizers.
11. Name the plant from which canola oil is extracted.
12. Write two biotechnological applications of microalgae.

(10×1=10)

Part B

*Answer any **six** questions.*

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





13. Explain the production of yoghurt.
14. Explain briefly the production of food yeast.
15. Explain briefly the causes of food spoilage.
16. Explain briefly the principles of spoilage and the classification of food based on ease of spoilage.
17. Enumerate briefly the various food borne diseases.
18. Give a brief description on food borne disease caused by *Clostridium botulinum*.
19. Describe briefly the food additives used as non preservatives.
20. Enumerate the food adulterants found in food products.
21. Explain the transgenic plant golden rice.

(6×5=30)

Part C

*Answer any **two** questions.*

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

22. Describe in detail mushroom production.
23. Explain the methods of food preservation by use of low temperature.
24. Give an account of food borne diseases caused by *Listeria*, *E.coli* and Hepatitis A.
25. Describe the various food additives as preservatives used in food industry.

(2×10=20)

