QP CODE: 24027578

24027578

Reg No : .....

Name : .....

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

Third Semester

B.Sc Botany Model II Food Microbiology

VOCATIONAL COURSE - BO3VOT13 - PRINCIPLES OF FOOD MICROBIOLOGY

2017 Admission Onwards

F2261DED

Time: 3 Hours Max. Marks : 60

Part A

*Answer any **ten** questions.*

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

1. Name a fungus used in the ripening of cheese
2. Write the binomial of a yeast used as single cell protein.
3. Differentiate between aerobes and anaerobes.
4. Write a short note on accessory growth factors required for microorganisms.
5. What is f value?
6. What are the effects of uv radiation on microorganisms?
7. Mention the significance of woodsmoke.
8. Expand GRAS? Give examples.
9. Name 2 inorganic preservatives.
10. Discuss about the production of invertase.
11. What is xanthan? Mention its uses.
12. Discuss about the role of Streptococcus thermophilus as a probiotic.

(10×1=10)

Part B

*Answer any **six** questions.*

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

13. Write a short note on the industrial importance of Saccharomyces species.

14. Explain how microbial growth is affected by the pH of food.

15. What is gas storage? How does it affect the growth of microoragnisms in foods?

16. Discuss the use of canning as a processing method in fruits and vegetables.

17. Write a note on low temperature methods of food preservation.

18. Discuss about the effects of ionizing radiations on microorganisms ad on foods.

19. Write a short note on single cell proteins.

20. Discuss about the industrial production of amylase from microorganisms.

21. Make a note on the production of lactic acid from microbial sources.

(6×5=30)

Part C

*Answer any **two** questions.*

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

22. What is the role of intrinsic factors in food processing?

23. Give a detailed account of the different methods of food preservation.

24. How canning is effective as a processing method? Explain the steps involved in canning of foods.

25. Discuss the conditions required for the growth and production of SCP and write a note on its nutritive value.

(2×10=20)