

QP CODE: 24027827



24027827



Reg No :

Name :

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

Third Semester

B.Sc Botany Model II Food Microbiology

**VOCATIONAL COURSE - BO3VOT14 - CONTAMINATION, SPOILAGE AND
PRESERVATION OF FOOD - PART - I**

2017 Admission Onwards

B729630C

Time: 3 Hours

Max. Marks : 60

Part A

*Answer any **ten** questions.*

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

1. Name any four mold present on the surface of plant.
2. What is salmonellosis?
3. Name the fungi involved in the spoilage of bread.
4. Microbial enzyme that cause hydrolysis of fat.
5. Name the fungus used for commercial production of citric acid
6. What is Asepsis?
7. Name the chief molds present on wheat flour.
8. Chalky bread is caused by _____ .
9. What is a fondant?
10. What is the significance of blanching?
11. What is brining?
12. Name two thermoduric bacteria.

(10×1=10)

Part B

*Answer any **six** questions.*

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

13. How can you detect bacteriological quality of water?
14. Discuss the contamination of foods from processing equipments.
15. What are the major principles of food spoilage?





16. What are the different criteria to assess fitness of food?
17. What are the physical changes caused by drying ?
18. Explain the spoilage of bread dough.
19. Discuss various methods employed to prevent moldiness of bread.
20. Discuss the use of preservatives on vegetable products.
21. Comment on the role of plant pathogens on spoilage of vegetables.

(6×5=30)

Part C

*Answer any **two** questions.*

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

22. Explain various methods to prevent contamination of foods.
23. Give an account of factors affecting the growth of microorganisms in food.
24. Explain the contamination and spoilage of cereal products.
25. List and describe the principles upon which methods of food preservation are based.

(2×10=20)

