



QP CODE: 24026957



24026957

Reg No : .....

Name : .....

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

**Third Semester**

B.Sc Microbiology Model III

**Core Course - MB3CRT08 - FOOD MICROBIOLOGY**

2017 Admission Onwards

9CE0F21F

Time: 3 Hours

Max. Marks : 80

**Part A**

*Answer any **ten** questions.*

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

1. Explain general features of mold.
2. What are the importance of Genus *Saccharomyces* in food industry?
3. Define asepsis.
4. Define Curing.
5. What is *Acidophilus* milk?
6. What is standard plate count ?
7. What is Shoyu?
8. What is Sauerkraut?
9. Explain classification of cheese with examples.
10. Write on the nutritional value of edible mushrooms.
11. What is botulism?
12. What is ATA?

(10×2=20)

**Part B**

*Answer any **six** questions.*

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





13. Explain the contributions of Louis Pasteur to the field of food microbiology.
14. What are the major roles of bacteria in food industry?
15. Explain food preservation using physical methods.
16. Discuss the spoilage of fruits and vegetables.
17. Discuss the spoilage of seafoods.
18. Write a short note on food borne infections.
19. Discuss in detail the production process of vinegar.
20. Write in detail about the basic steps in cider preparation.
21. Explain the production of Baker"s yeast.

(6×5=30)

### **Part C**

*Answer any **two** questions.*

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

22. Explain food preservation using chemicals.
23. Write the basic principles of HACCP. Describe the importance of HACCP in food hygiene.
24. Describe the general characteristic features of the major groups of microorganisms in Food Microbiology.
25. Discuss in detail about the fermented food products bread and vinegar.

(2×15=30)

