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Reg. No. :

Code No. : 10036 E Sub. Code : GMMI 61

B.Sc. (CBCS) DEGREE EXAMINATION, APRIL 2020.

Sixth Semester

Microbiology – Main

FOOD MICROBIOLOGY

(For those who joined in July 2012-2015 only)

Time : Three hours

Maximum : 75 marks

PART A — (10 × 1 = 10 marks)

Answer ALL the questions.

Choose the correct answer :

1. Proteolytic organisms utilize hydrolysis product of _____
 - (a) Proteins
 - (b) Peptides
 - (c) Amino acids
 - (d) All of the above

2. Organisms that grow over a wide range of pH are _____
- (a) Bacteria
 - (b) Yeasts
 - (c) Thermophile bactérie
 - (d) molds
3. During Processing, foods can get contaminated because of _____
- (a) Workers
 - (b) equipment
 - (c) Packaging materials
 - (d) all of them
4. The microbial load shed by a human being per minute is _____
- (a) $10^3 - 10^4$
 - (b) $10^1 - 10^3$
 - (c) $10^6 - 10^8$
 - (d) $10^4 - 10^5$
5. The widely used application of asepsis is _____
- (a) Clean handling
 - (b) Decontamination
 - (c) Packaging
 - (d) Radiation

6. Heat is used to _____
- (a) inactivate microbes
 - (b) inhibit growth of microbes
 - (c) kill microbes
 - (d) restrict the growth of microbes
7. Green patches in meat are caused by _____
- (a) *Penicillium Expansum*
 - (b) *Pseudomonas Putida*
 - (c) *Pseudomonas Syncyanea*
 - (d) *Pseudomonas Vulgaris*
8. Deterioration of fatty fish produces appreciable amount of 'stale fishy' which is _____
- (a) trimethylamine
 - (b) Chloramines
 - (c) ammonia
 - (d) unsaturated fatty acids
9. Septic sore throat is a disease caused by _____
- (a) *Bacillus careus*
 - (b) *Streptococcus pyogens*
 - (c) *Salmonella boydii*
 - (d) *Shigella dysenterae*

10. Food poisoning caused by a gram negative, curved motile rod identified in Japan is _____
- (a) Vibrio Parahaemolyticus
 - (b) Salmonella typhimurium
 - (c) Escherichia coli
 - (d) Shigella sonnei

PART B — (5 × 5 = 25 marks)

Answer ALL questions, choosing either (a) or (b).

Each answer should not exceed 250 words.

11. (a) Write notes on inhibitory substances present in foods.

Or

- (b) Explain the process involved in preventing the growth of aerobes.

12. (a) What are the causes of spoilage of foods?

Or

- (b) Write a notes on the breakdown of lipids in foods.

13. (a) Write notes on the contamination of grains.

Or

(b) Discuss the contamination of fruits and vegetables.

14. (a) Give the Principles of food preservation.

Or

(b) Classify preservation factors with their mode of action.

15. (a) What is botulism? Describe.

Or

(b) Discuss the role of viruses in food borne outbreaks.

PART C — (5 × 8 = 40 marks)

Answer ALL questions, choosing either (a) or (b).

Each answer should not exceed 600 words.

16. (a) Write detailed notes on molds of importance in a food industry.

Or

(b) Describe the importance of Saccharomyces.

17. (a) Discuss the Soil-borne bacterial genera present in food.

Or

(b) Discuss the role of animals in the contamination of foods.

18. (a) Write notes on organic acids and their salts in the preservation of foods.

Or

(b) Write a detailed notes on the health of employees.

19. (a) Write notes on the spoilage of sugars.

Or

(b) Discuss about Yoghurt production.

20. (a) Discuss staphylococcal food intoxication.

Or

(b) Write detailed notes on aflatoxins.
