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

Sixth Semester

Microbiology – Main

FOOD MICROBIOLOGY

(For those who joined in July 2016 onwards)

Time : Three hours

Maximum : 75 marks

PART A — (10 × 1 = 10 marks)

Answer ALL the questions.

Choose the correct answer :

1. Asepsis is —————.
 - (a) Reducing the population of microorganisms
 - (b) Identifying methods of destruction
 - (c) Sterility checks
 - (d) Keeping out micro organisms

2. Water requirements of microbes are expressed as _____.
- (a) R_H (b) pH
(c) a_w (d) W_a
3. Which one is strongly lipolytic?
- (a) *Pseudomonas fluorescens*
(b) *Pseudomonas putida*
(c) *Pseudomonas auregenosa*
(d) All the above
4. *Clostridium botulinum* mainly result in spoilage of _____ foods.
- (a) High acid food (b) Acidic food
(c) Medium acid food (d) Low acid food
5. What does HACCP stand for?
- (a) Hazard Analysis and Critical Control Point
(b) Hazard and Critical Control Point
(c) Health Analysis and Critical Control Point
(d) Hazards and Critical Cooking Point

6. A food additive that prevents color and flavor loss _____.
- (a) Yeast (b) Fruit butter
(c) Ascorbic acid (d) Enzyme
7. Surface slime in meat can be caused by _____.
- (a) *Moraxella* (b) *Acinetobacter*
(c) *Micrococcus* (d) All the above
8. Red pigmentation on spoilage food is caused by
- (a) *Pseudomonas* (b) *Clostridium*
(c) *Salmonella* (d) *Serratia*
9. The main symptom of *Staphylococcus* food poisoning is
- (a) Vomiting (b) Diarrhoea
(c) Fever (d) Abdominal pains
10. *Clostridium perfringens* poisoning is associated with
- (a) Meat products (b) Vegetables
(c) Canned food (d) Fish products

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 importance of mold in food.

Or

- (b) Comment on “food as a substrate” for micro organisms.

12. (a) Write about the sources of contamination of food during handling and processing.

Or

- (b) How will you classify food by ease of spoilage?

13. (a) Explain how foods preserved using high temperature.

Or

- (b) Write short note on the duties and HACCP.

14. (a) Write about microbial spoilage of vegetables.

Or

- (b) Explain about contamination and spoilage of egg and egg products.

15. (a) Write note on Salmonellosis.

Or

(b) Write about Hepatitis.

PART C — (5 × 8 = 40 marks)

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

Each answer should not exceed 600 words.

16. (a) Write a detailed account on various microbes involved in food.

Or

(b) Discuss in detail about the general principles of food preservation.

17. (a) Explain how sewage as a source of food contaminations.

Or

(b) Write an essay on chemical changes caused by microorganism in food

18. (a) Write a detailed account on principles and methods of food sanitation.

Or

(b) Discuss about oriental fermented food.

19. (a) Write about microbial spoilage of meat and meat products.

Or

(b) Explain microbial spoilage of milk and milk products.

20. (a) Explain staphylococcal food poisoning and pathogenesis.

Or

(b) Write a detailed note on mycotoxins.
