

(6 pages)

Reg. No. :

Code No. : 30229 E Sub. Code : SMMI 61

B.Sc.(CBCS) DEGREE EXAMINATION,
NOVEMBER 2022.

Sixth Semester

Microbiology – Core

FOOD MICROBIOLOGY

(For those who joined in July 2017-2019)

Time : Three hours

Maximum : 75 marks

PART A — (10 × 1 = 10 marks)

Answer ALL questions.

Choose the correct answer :

1. Pseudomonas grows well in food containing _____
- (a) Vitamins (b) Organic acids
(c) antibiotics (d) nitrates

8. Actinomycetes are the normal flora of _____
- (a) flour (b) cereals and snaks
(c) frozen dough (d) raw cereal grains
9. Kauffman - white scheme identifies isolates of _____
- (a) salmonella (b) clostridium
(c) staphylococcus (d) none of the above
10. Penicillium islandicum produces _____
- (a) Citrinin (b) Sterigmatocystin
(c) Luteoskyrin (d) Patulin

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 food?
- Or
- (b) How does the O-R potential of a food influence microbial growth?

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2. The yellow-orange pigment of which genus causes discoloration on the surface of meat?
- (a) Flarobacterium (b) Gluconobacter
(c) Escherichia (d) Erwinia
3. An example of semiperishable food is _____
- (a) potatoes (b) sugar
(c) meat (d) eggs
4. Fats are hydrolysed by _____
- (a) hydrolases (b) oxidases
(c) microbial lipase (d) pectinases
5. Piden is made from _____ eggs.
- (a) duck (b) chick
(c) peacock (d) Turkey
6. A system to control the safety of a manufactured product is determined by _____
- (a) HACCP (b) ISO 9000
(c) CCP (d) FAO
7. Downy mildew is caused by species of _____
- (a) Phytophthora (b) Bremia
(c) both (a) and (b) (d) Aspergillus

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12. (a) What are the sources of contamination of food?
- Or
- (b) Discuss the role of animals in the contamination of food.
13. (a) Give the principles of food preservation?
- Or
- (b) What is pasteurization? Write about its types?
14. (a) Write notes on the contamination of grains?
- Or
- (b) Discuss about contamination of eggs?
15. (a) Give the structure of aflatoxin.
- Or
- (b) Discuss the role of Hepatitis in food borne outbreaks.

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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 detail notes on molds of importance in food industry.

Or

- (b) Discuss about food as energy sources for microorganisms.

17. (a) Describe the changes that occur in the nitrogenous content of food.

Or

- (b) Discuss in detail about contamination from green plant and fruits.

18. (a) Write a detail notes on HACCP?

Or

- (b) Write about low temperature preservation.

19. (a) Discuss the contamination of fruits and vegetables.

Or

- (b) Write detailed notes on the source of contamination of milk.

20. (a) Discuss salmonellosis in detail.

Or

- (b) Describe the conditions necessary for the outbreak of staphylococcal food poisoning.
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