

PART A — (10 × 1 = 10 marks)

Answer ALL questions.

Choose the correct answer :

Intrinsic factors are

- (a) pH
- (b) Moisture content
- (c) Antimicrobial substance
- (d) All the above

In bread making, yeast role is

- (a) Dough
- (b) yeast
- (c) leavening
- (d) bacteria

Mostly which bacteria involve in cheese fermentation

- (a) *Lactococcus*
- (b) *Bacillus*
- (c) *E.coli*
- (d) *Vibrio*

SCP refers to

- (a) Sickle cell protein
- (b) Single cell protein
- (c) Small protein
- (d) None

In SCP production, widely used Yeast is

- (a) *Candida* sp.
- (b) *Rhizobium*
- (c) Algae
- (d) *Aspergillus*

PART B — (5 × 5 = 25 marks)

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

Each answer should not exceed 250 words.

- (a) Write short notes on concept and scope of food microbiology.

Or

- (b) Discuss about Extrinsic factors.

- 2. Microorganisms that are able to grow in acid environment are called
  - (a) Thermophilic
  - (b) Acidophilic
  - (c) Alkalophilic
  - (d) None
- 3. In food spoilage, rancidity is due to
  - (a) Proteolytic organisms
  - (b) Lipolytic organisms
  - (c) Bacteria
  - (d) yeast
- 4. Drying vegetables by using which method
  - (a) Explosive puffing
  - (b) dehydration
  - (c) rehydration
  - (d) freezing
- 5. Which Toxin causes gastro-enteritis?
  - (a) Enterotoxin
  - (b) Myotoxin
  - (c) toxin
  - (d) Exotoxins
- 6. Which toxin of *E. coli* causes Traveler's diarrhea?
  - (a) Enterotoxigenic *E. coli*
  - (b) Enteroinvasive *E. coli*
  - (c) Enteropathogenic *E. coli*
  - (d) Enteroaggregive *E. coli*

- 12. (a) What is food spoilage and food contamination?

Or

- (b) Brief about cereals contamination and preservation.

- 13. (a) Discuss food borne intoxications.

Or

- (b) Write short notes on fungal toxins.

- 14. (a) What is oriental fermented foods?

Or

- (b) Discuss about Wine fermentation.

- 15. (a) Write short notes on SCP.

Or

- (b) Describe plant sanitation and preventive measures.

PART C — (5 × 8 = 40 marks)

Answer ALL questions, choosing either (a) or (b)  
Each answer should not exceed 600 words.

16. (a) What are the factors influencing microbial growth in food?

Or

- (b) What are the types microorganisms in food?

17. (a) What are the principles of food preservation?

Or

- (b) Write about Milk and poultry products contamination, spoilage and preservation.

18. (a) Write about food borne infections.

Or

- (b) Write an essay on *E.coli* and *Staphylococcus* rde in food microbiology.

19. (a) Write an essay about fermented foods with examples.

Or

- (b) Detailed notes on Genetically Engineered foods.

20. (a) Discuss about Mushroom cultivation.

Or

- (b) Write about Laboratory testing procedure.
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