

S.No. 5678

16 SNMEMB 1

(For candidates admitted from 2016–2017 onwards)

UG DEGREE EXAMINATION, APRIL 2022

Part IV — Microbiology – Non Major Elective

MUSHROOM TECHNOLOGY

Time : Three hours

Maximum : 75 marks

SECTION A — (10 × 2 = 20)

Answer ALL questions.

1. History of Mushroom Cultivation.
2. Mushroom research centre.
3. Media used for mushroom cultivation.
4. Mother culture.
5. Culture racks.
6. Thatched house.
7. Calacybe spp.
8. Contamination of mushroom.
9. Fibre content of mushroom.
10. Soup of mushroom.

SECTION B — (5 × 5 = 25)

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

11. (a) Discuss the scope and importance of mushroom cultivation.

Or

- (b) Explain the status of mushroom industries in India.

12. (a) How are mother cultures maintained in saline bottle?

Or

- (b) How are mushrooms stored for a long period?

13. (a) Brief a note on the infrastructure required for mushroom cultivation.

Or

- (b) What are the short term storage methods for mushrooms?

14. (a) Give an account of *Volvariella* spp.

Or

- (b) Explain the cultivation methods and features of *Lentinula* sp.

15. (a) Write about medicinal values of mushrooms.

Or

- (b) What low calorie foods can be prepared with mushroom?

SECTION C — (3 × 10 = 30)

Answer any THREE questions.

16. Describe the national and international mushroom research agencies.

17. Explain the types and methods of spawn production.

18. Write about mushroom large scale production and preservation technology.

19. Detail an account on *Agaricus* sp.

20. Give an account on Nutritional level and protein content of mushrooms.