

18. Discuss in detail about Contamination, preservation and spoilage of cereals.
 19. What are the foods sources associated with *Campylobacter jejuni*? and How does it affect the body? Explain in detail.
 20. What is HACCP? How Does HACCP Work in Food Production? Explain in detail about the seven principles that serve the foundation for a HACCP system.
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S.No. 5686

16 SCCMB 8

(For candidates admitted from 2016-2017 onwards)

B.Sc. DEGREE EXAMINATION, APRIL 2022

Part III – Microbiology – Major

FOOD MICROBIOLOGY

Time : Three hours

Maximum : 75 marks

PART A — (10 × 2 = 20)

Answer ALL questions.

1. What are the physical properties of food? List out.
2. Enlist the natural inhibitory substances present in milk.
3. Which are the microorganisms contributing to sauerkraut production? List any two.
4. What are probiotics?
5. What is food spoilage and its causes?
6. Which are the dominant molds in contamination of cereals?

7. Name any two bacteria responsible for food poisoning.
8. What are mycotoxins?
9. Name two chemical compounds used as food preservative.
10. What is meant by food safety?

PART B — (5 × 5 = 25)

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

11. (a) How food acts as an ideal environment for the growth and multiplication of microorganisms? Explain in detail.

Or

- (b) What are the sources of biological contamination of food? Explain in brief with suitable example.

12. (a) Elaborate the production of bread and the role of microorganisms in it.

Or

- (b) Discuss in brief about the biochemical changes during cheese ripening and add a note on microorganisms involved.

13. (a) Write in brief about microbial spoilage of canned foods.

Or

- (b) Define spoilage, explain the characteristic feature and detection methods of spoilage.

14. (a) What is food poisoning? Describe the mycotoxins in food and their impact on human health.

Or

- (b) Explain in brief about the source, transmission, symptoms, foods involved and preventive measure of the *Salmonella* infection.

15. (a) Why do we need to preserve foods? Explain in brief.

Or

- (b) Discuss in brief about radiation in food preservation with its applications in various products.

PART C — (3 × 10 = 30)

Answer any THREE questions.

16. What are the major sources of food contamination? Explain in detail.

17. With neat flow chart, explain in detail about various steps involved in the production of beer.