

19. (a) How canning methods used to preserve food in can.

Or

- (b) Describe various methods of food preservation.
20. (a) Write short notes about polarization.

Or

- (b) What are frozen dairy products? Explain.

SECTION C — (3 × 10 = 30)

Answer any THREE questions.

21. Write an essay about sources of food contamination.
22. Briefly explain microorganisms used to prepare milk products.
23. Explain briefly about GMP and GLP.
24. Describe physical and chemical methods of food preservation.
25. Write an essay about fermented in milk products.

S.No. 6934

P 22 MBE 1 B

(For candidates admitted from 2022–2023 onwards)

M.Sc. DEGREE EXAMINATION, NOVEMBER 2023.

Microbiology – Elective

FOOD AND DAIRY MICROBIOLOGY

Time : Three hours

Maximum : 75 marks

SECTION A — (20 marks)

Answer ALL the questions.

- I. (A) Multiple choice questions : (5 × 1 = 5)
1. A flatoxins are
- (a) Produced by certain fungi
 - (b) Cancer causing agent
 - (c) Cause immunosuppression
 - (d) ALL
2. Example for single cell protein
- (a) Spirulina
 - (b) Penicillium
 - (c) Ulva
 - (d) Riccia

3. _____ are toxic compounds produced by moulds.

- (a) Dotalin (b) Phenols
(c) Mycotoxin (d) All the above

4. Food preserved by salt is called

- (a) Salting (b) Brining
(c) Exosmosis (d) Above all

5. _____ bacteria produce lactic acid in milk.

- (a) *Pseudomonas* (b) *Lacto bacillus*
(c) *Closterium* (d) *E. coli*

(B) Fill in the blanks : (5 × 1 = 5)

6. Dioxin is a _____.

7. Anaerobic respiration is otherwise called as _____.

8. Skin and soft tissues infections are done by _____.

9. _____ is a method of food preservation used by can.

10. Yoghurt is a _____ milk product.

II. Answer ALL questions : (5 × 2 = 10)

11. What is Botulism?

12. Name the fungus in mushroom culture?

13. How hepatitis spread?

14. How potassium meta bio sulphate is used as a food preservative?

15. What is Kefir?

SECTION B — (5 × 5 = 25)

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

16. (a) How redox potential involve in food spoilage.

Or

(b) Write an essay about spoilage of food by different micro-organism.

17. (a) Write short notes about :

(i) Probiotics

(ii) Prebiotics.

Or

(b) Sugar is a food preservative – justify.

18. (a) Briefly explain the contamination of food and their infections by salmonella.

Or

(b) Write short notes about HACCP.