

20. (a) Explain the production of vinegar by quick mode.

Or

- (b) Describe in detail about brewing of beer.

SECTION C — ($3 \times 10 = 30$)

Answer any THREE questions.

21. Discuss about the intrinsic factors affecting the growth of micro organism.
22. Bring out the common types of spoilage in vegetables.
23. Give the principles underlying meat spoilage.
24. Discuss the symptoms, foods involved and prevention of botulism.
25. Summarize the general procedure for production of sauerkraut.
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S.No. 8767

22 SACND 1

(For candidates admitted from 2022-2023 onwards)

B.Sc. DEGREE EXAMINATION, NOVEMBER 2022.

Part III – Allied

FOOD MICROBIOLOGY

Time : Three hours

Maximum : 75 marks

SECTION A — (20 marks)

Answer ALL questions.

- I. (A) Choose the correct answer : ($5 \times 1 = 5$)
1. Identify the lowest water activity of bacteria
(a) 0.80 (b) 0.88
(c) 0.91 (d) 0.75
2. In bread bacillus subtilis causes
(a) decay (b) rotting
(c) ropiness (d) pigmentation
3. Spoilage of soft drinks is evidenced by
(a) cloudiness and ropiness
(b) offensive odour and taste
(c) rancidity and sourness
(d) discolouration and clarity

4. The toxin produced by staphylococcus aureus is
 (a) neurotoxin (b) enterotoxin
 (c) hepatotoxin (d) aflatoxin
5. Miso is fermented product obtained from
 (a) soyabean (b) chinese red rice
 (c) wheat gluten (d) polished rice mash
 (B) Fill in the blanks : (5 × 1 = 5)
6. Locomotion effected by one or more whip like then structures in protozoa is called _____
7. Black mold rot in vegetables is caused by _____
8. Proteus causes spoilage of eggs by producing _____
9. Traveller's diarrhoea is caused by _____
10. _____ organism grow first in idli batter.
- II. Answer ALL the questions : (5 × 2 = 10)
11. What are thermopiles?
12. Mention the sources of contamination in honey.
13. What is putrefaction?

14. What is mean by infestation?
15. What is koji?

SECTION B — (5 × 5 = 25)

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

16. (a) Outline the general characteristics of algae.
 Or
 (b) Write about the growth of micro organisms.
17. (a) Enlist the common molds responsible for spoilage in bread.
 Or
 (b) Express the sources of contamination in fruits.
18. (a) Write short notes on fungal rotting of egg.
 Or
 (b) Mention the sources of contamination in milk.
19. (a) List the foods involved and prevention of shigellosis.
 Or
 (b) Brief about the food poisoning caused by Bacillus cereus.