



K25U 0167

Reg. No. : .....

Name : .....

**Sixth Semester B.Sc. Degree (C.B.C.S.S. – OBE-Regular/Supplementary/  
Improvement) Examination, April 2025  
(2019 to 2022 Admissions)  
CORE COURSE IN MICROBIOLOGY  
6B13MCB : Food Microbiology**

Time : 3 Hours

Max. Marks : 40

**PART – A**

Answer **all** the questions. **Each** question carries **1** mark.

**(6×1=6)**

1. TDT.
2. Hyphae.
3. Name any four beneficial microorganisms in food microbiology.
4. Differentiate yeast and yeast like organisms.
5. List four food borne diseases.
6. Yogurt.

**PART – B**

Answer **any 6** questions. **Each** question carries **2** marks.

**(6×2=12)**

7. What is quick freezing ? Write its advantages.
8. What is Sauerkraut ?
9. Explain general features of mold.
10. Define asepsis.
11. List of factors influencing spoilage of fish.

P.T.O.



12. Define blanching.
13. What do you mean by spoilage detection level ?
14. Mycetismus.

PART – C

Answer **any 4** questions. **Each** question carries **3** marks.

**(4×3=12)**

15. Briefly explain the beneficial role of microbes in food industry.
16. Extrinsic factors affecting the growth of microorganisms in food.
17. Discuss the spoilage fruits and vegetables.
18. Explain the food preservation using low temperature.
19. Food borne illness through spoiled milk.
20. Explain the production and advantages of SCP.

PART – D

Answer **any 2** questions. **Each** question carries **5** marks.

**(2×5=10)**

21. Write an essay on spoilage of meat.
  22. Explain food preservation using physical methods.
  23. Explain Bacterial food borne illness.
  24. Write the basic principles of HACCP.
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