

Reg. No. : .....

Name : .....

VI Semester B.Sc. Degree (CBCSS-Reg./Supple./Improv.)  
Examination, April 2020  
(2014 Admission Onwards)  
Core Course in Microbiology  
6B15MCB: FOOD MICROBIOLOGY

Time : 3 Hours

Max. Marks : 40

**Instruction :** Draw diagrams *wherever* necessary.

## SECTION – A

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

1. The Act recently passed by Indian Parliament that overrides all other food related laws is
2. The *E.coli.* strain that cause traveller's diarrhea is
3. The blue mold rot of vegetables are caused by
4. The probiotics currently used constitute \_\_\_\_\_ bacteria. (4×1=4)

## SECTION – B

Answer **any seven** questions of the following. **Each** question carries **2** marks.

5. Perishable foods.
6. Osmophiles.
7. *Pediococcus*.
8. Whiskers on meat.
9. Radurization.
10. Food infection.
11. Yoghurt.
12. Quality assurance in food industry.
13. Microbiology of idli batter.
14. Gastroenteritis.

(7×2=14)

P.T.O.



## SECTION – C

Answer **any four** questions of the following. **Each** question carries **3** marks.

15. Extrinsic parameters influencing microbial content of food.
16. Common molds associated with food materials.
17. Preservation of milk.
18. Diarrhoeagenic *E.coli* strains.
19. Bureau of Indian standards.
20. Spoilage of cereals.

(4×3=12)

## SECTION – D

Answer **any two** questions of the following. **Each** question carries **5** marks.

21. Discuss the characteristics of common bacteria associated with food materials.
22. Describe the chemical changes occurring in food due to spoilage. Write on spoilage of fruits and vegetables.
23. Discuss the food poisoning caused by *Staphylococcus*.
24. Describe the steps involved in wine production.

(2×5=10)

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