12UMB06

(For the candidates admitted from 2012–2013 onwards)

B.Sc. DEGREE EXAMINATION, NOVEMBER 2017.

Fifth Semester

Microbiology

FOOD AND DAIRY MICROBIOLOGY

Time: Three hours

Maximum: 75 marks

PART A —  $(10 \times 2 = 20 \text{ marks})$ Answer ALL questions.

- 1. Yeast
- 2. Temperature
- 3. Drying
- 4. Blanching
- 5. Green Rots
- 6. Putrefaction
- 7. MBRT
- 8. Litmusmilk

- 9. Food intoxication
- 10. EIEC.

PART B —  $(5 \times 5 = 25 \text{ marks})$ 

Answer ALL questions.

11. (a) Give an account on Bacteria.

Or

- (b) Write short note on off flavour forming bacteria.
- 12. (a) Give an account on pickling in vinegar.

Or

- (b) Write an account on freezing.
- 13. (a) Write short note on microbial spoilage of fish.

Or

- (b) Write an account on contamination of sea foods.
- 14. (a) Write short note butter.

Or

(b) List out various quality control of milk test.

15. (a) Write an account on salmonellosis.

Or

(b) Write short note on food borne infection.

PART C —  $(3 \times 10 = 30 \text{ marks})$ 

Answer any THREE questions.

- 16. Write a detailed account on types of microorganisms in food.
- 17. Explain in heat treatment methods.
- 18. Explain in detail the spoilage of meat.
- 19. Give an account on MBRT.
- 20. Write a detailed account on Botulism.