

TV153600A

Reg. No: .....

Name: .....

**B. VOC. DEGREE (C.B.C.S.S.) EXAMINATION, OCTOBER 2016**  
**SEMESTER III – COMPLEMENTARY COURSE (FOOD PROCESSING**  
**TECHNOLOGY)**  
**VFP3G05TB – FOOD MICROBIOLOGY**

**Time: Three Hours**

**Maximum Marks: 80**

**PART A**

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

1. What are bacteriophages?
2. Comment on probiotics.
3. Define putrefaction.
4. Differentiate HTST and UHT methods.
5. What is meant by proteolysis?
6. Comment on pin spot molding

(6 × 1 = 6)

**PART B**

**II. Answer any seven questions. Each question carries 2 marks.**

7. Write a note on biopreservatives.
8. Explain the types of spoilage seen in canned foods.
9. Comment on bacterial capsule.
10. Explain the different types of rancidity.
11. Discuss on SCP.
12. Elaborate on the structure of bacteriophage.
13. Discuss the physical changes in food caused by microorganisms
14. Comment on the concept of water activity in food microbiology.
15. Which are the different phases of bacterial growth curve?
16. Explain the types of spoilage of fishes.

(7 × 2 = 14)

**PART C**

**III. Answer any five questions. Each question carries 6 marks**

17. Discuss the different sources of contamination of food.
18. Explain the physical and chemical methods to control microbial growth in foods.
19. What is the use of temperature in food preservation?
20. Which are the different types of spoilage seen in breads?
21. Explain the types of spoilages of meat.
22. Explain the reproductive methods of mould.
23. Discuss the importance of personal hygiene during food handling and processing?
24. Write a note on food ingredients of microbial origin.

(5 × 6 = 30)

## **PART D**

### **IV. Answer any two questions. Each question carries 15 marks**

25. Briefly explain the beneficial effects of microorganisms in food industry.
26. Explain the intrinsic and extrinsic factors that influence growth of microorganisms.
27. Elaborate on sources of contamination, types of spoilages and prevention of spoilage of milk.
28. Differentiate between food infection and food intoxication with suitable examples.

(2 × 15 = 30)