

TV213660V

Reg. No : .....

Name : .....

**B. Voc. DEGREE (C.B.C.S) EXAMINATION, NOVEMBER 2022**

(2021 Admissions Regular, 2020 Admissions Supplementary/Improvement, 2019 & 2018 Admissions Supplementary)

**SEMESTER III - GENERAL (FOOD PROCESSING TECHNOLOGY)**

**VFPT3G05B18 - FOOD MICROBIOLOGY**

**Time : 3 Hours**

**Maximum Marks : 80**

**Part A**

**I. Answer any Ten questions. Each question carries 2 marks**

**(10x2=20)**

1. Define Pasteurization.
2. Differentiate between perishable and stable foods and give examples.
3. How does air act as source of contamination ?
4. List the sexual and asexual spores of mold.
5. State the role of endospores in bacteria.
6. List out the intrinsic factors affecting the growth of microorganisms.
7. Paraphrase on inhibitory substances.
8. What is ropiness?
9. What are the evidences of fish spoilage?
10. What is bacterial conjugation?
11. Define plasmid.
12. What do you mean by macro nutrients? Give two examples.

**Part B**

**II. Answer any Six questions. Each question carries 5 marks**

**(6x5=30)**

13. How do plants and animals act as source of contamination?
14. What is the role of food microbiology?
15. Write a short note about importance and application of sanitation.
16. List out the characteristics of an ideal indicator organism.
17. How does temperature affect the microbial growth?
18. Explain about the spoilage of meat under anaerobic condition.
19. Explain food infection.
20. Write a note on microbial enzymes used in food processing.
21. Write a note on nutrient transport.

**Part C**

**III. Answer any Two questions. Each question carries 15 marks**

**(2x15=30)**

22. What are the factors to be considered in sanitation?
23. Explain spoilage of egg.
24. Explain spoilage in vegetables and fruits.
25. Explain in detail about enzymes of microbial origin.

