B. Sc. DEGREE (C.B.C.S.) EXAMINATION, MARCH 2023
(2020 Admission Regular)
SEMESTER VI - COMPLEMENTARY COURSE (NUTRITION AND DIETETICS)
ND6B14B20 - FOOD MICROBIOLOGY

Time : 3 Hours   **Maximum Marks : 80**

Part A

I. Answer any Ten questions. Each question carries 2 marks   **(10x2=20)**

1. Discuss on Mycorrhiza.

2. Explain the classification of microorganisms based on the availability of gases in the environment.

3. Discuss on Aflatoxicosis.

4. Describe stable foods.

5. Describe the changes that occur in the lipid content of food.

6. Discuss the uses of bioactive molecules produced by the microorganisms.

7. Explain sewage as a source of food contamination.

8. Explain how birds cause food contamination.

9. Discuss the different types of mushroom toxins.

10. Enumerate on TA spoilage.

11. Explain spoilage of canned foods by fungi.

12. Explain some steps to prevent contamination of food.

Part B

II. Answer any Six questions. Each question carries 5 marks   **(6x5=30)**

13. Explain general morphology of microorganisms.

14. Describe staphylococcal poisoning.

15. Explain the role of oxidation-reduction potential in the growth of microorganisms.

16. Explain extrinsic factors that affect the growth of microorganisms.

17. Discuss the effect of pH and O-R potential on microbial growth.

18. Discuss the causative organism, sources, symptoms and control measures of infectious hepatitis.

19. Explain the different types of shellfish poisoning.

20. Explain the important factors which lead to the growth of microorganisms in meat.

21. Explain food hazard caused by pesticide residues.

Part C

III. Answer any Two questions. Each question carries 15 marks   **(2x15=30)**

22. Discuss the changes that occur in the nitrogenous and non-nitrogenous contents of the food.

23. Explain different sources of food contamination.

24. Explain the various toxins found in seafoods.

25. Enumerate on spoilage of meat and different factors that affects the spoilage of meat.