

TB243179H

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Reg. No : .....

Name : .....

**BACHELOR'S DEGREE (C.B.C.S) EXAMINATION, NOVEMBER 2024**

**2018, 2019, 2020, 2021, 2022 ADMISSIONS SUPPLEMENTARY**

**B.VOC SEMESTER III - GENERAL**

**VFPT3G05B18 - Food Microbiology**

**Time : 3 Hours**

**Maximum Marks : 80**

**Part A**

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

**(10x2=20)**

1. How does air act as source of contamination ?
2. List out any two physical changes caused by microorganisms.
3. Define putrefaction.
4. Define taxonomy.
5. State the role of endospores in bacteria.
6. What do you mean by water activity?
7. State the role of oxidation reduction potential on microbial growth.
8. What are the evidences of fish spoilage?
9. Recall on hydrogen swell.
10. Define synbiotics.
11. Define plasmid.
12. Define probiotics.



**Part B**

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

**(6x5=30)**

13. Write a note on source of contamination in food.
14. What is the role of food microbiology?
15. Write a note morphology of bacterium.
16. Explain the growth curve.
17. Write a note on inhibitory substances and effect of biological structures.
18. Write a note on factors that influence the growth of microorganism in meat.
19. Write about the factors influencing kind and rate of spoilage in fish.
20. Write a note on microbial enzymes used in food processing.
21. What are the important characteristics of bacterial plasmid?

**Part C**

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

**(2x15=30)**

22. Write a detailed note on indicator organisms.
23. Explain spoilage of meat and meat products.
24. Explain about spoilage of milk and milk products.
25. Write about economic importance of microorganisms.