

LS-4

TB246711K

Reg. No :

Name :

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

2021 ADMISSIONS REGULAR

SEMESTER VI - CORE 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. Explain branches of microbiology by taxonomy.
2. Explain Facultative anaerobes.
3. Enumerate on Thermophiles.
4. Describe food spoilage due to chemical reactions.
5. Describe the changes caused by microbes in organic acids of food.
6. List the symptoms and control measures of norovirus infection.
7. Discuss the methods to control enteropathogenic infection.
8. Explain how vermin's cause food contamination.
9. Describe scombroid poisoning.
10. Discuss on colorless rot of eggs.
11. Discuss on food spoilage.
12. Explain Histamines.

Part B



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

(6x5=30)

13. Explain general morphology of microorganisms.
14. Enumerate the classification of bacteria.
15. Explain the different pH requirements for microbial growth.
16. Enumerate the different temperatures required by the microorganism for its survival.
17. Explain food spoilage by physical and chemical changes.
18. Explain the role of plants in the contamination of foods.
19. Explain lead and cadmium poisoning.
20. Enumerate on spoilage of pasteurized milk.
21. Enumerate on biological food safety hazards.

Part C

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

(2x15=30)

22. Explain the factors affecting kind and number of microorganisms in food.
23. Explain the economic importance of microorganisms.
24. Explain the various toxins found in plant foods.
25. Enumerate on spoilage of meat and different factors that affects the spoilage of meat.