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Reg. No : .....

Name : .....

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

**2023 ADMISSIONS REGULAR**

**B.VOC F.P.T SEMESTER III - GENERAL**

**VFPT3G05B23 - Food Microbiology**

**Time : 3 Hours**

**Maximum Marks : 80**

**Part A**

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

**(10x2=20)**

1. Name four chemical methods to control microorganisms.
2. List out the undesirable effects of microorganisms.
3. Define Pasteurization.
4. List out any two application of growth curve to food industry.
5. Classify bacteria based on shapes.
6. List the basic principles of food preservation.
7. Classify bacteria based on their temperature requirements.
8. Classify microorganisms based on their pH requirements.
9. Recall on hydrogen swell.
10. Define soft swell.
11. Identify the various sources of prebiotics.
12. Recall on simple diffusion.

**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. Write a note on binary fission.
15. Write a note on bacilli and its classification.
16. Write a short note about importance and application of sanitation.
17. Explain the role of temperature in microbial growth.
18. Write about the factors influencing kind and rate of spoilage in fish.
19. Identify the different types of spoilage in bread.
20. Explain the health benefits of probiotics.
21. Write a short note on probiotics .

**Part C**

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

**(2x15=30)**

22. Provide a detailed explanation of the different types of culture media used for growing microorganisms.
23. Explain spoilage in vegetables and fruits.
24. Explain briefly about spoilage of meat and meat products.
25. Write about economic importance of microorganisms.