

(6 pages)

Reg. No. :

Code No. : 20438 E Sub. Code : AMMI 61

B.Sc. (CBCS). DEGREE EXAMINATION, APRIL 2023.

Sixth Semester

Microbiology – Core

FOOD AND DAIRY MICROBIOLOGY

(For those who joined in July 2020 onwards)

Time : Three hours Maximum : 75 marks

PART A — (10 × 1 = 10 marks)

Answer ALL questions.

Choose the correct answer :

1. Lactic acid bacteria include _____
(a) *Lactococcus lactis* (b) *Lactococcus cremoris*
(c) *Bifidobacterium* (d) All the above
2. ISI mark is mentioned on the products related to?
(a) Industrial products
(b) Processed food
(c) Non – polluting vehicles
(d) Agricultural products
7. Milk fermentation to produce cheese is done initially by inoculating with
(a) *Saccharomyces cerevisiae*
(b) *Streptococcus lactis* and *Lactobacillus sp*
(c) *Acetobacter* and *Gluconobacter*
(d) *Lactobacillus bulgaricus*
8. The two most important diseases of cattle transmissible to man through raw milk are _____
(a) Tuberculosis and brucellosis
(b) Brucellosis and scarlet fever
(c) Scarlet fever and Q fever
(d) Tuberculosis and anthrax
9. The purpose of alkaline phosphate test of milk is _____
(a) To validate the pasteurization of milk and milk products
(b) To know the number of bacteria present in milk
(c) To know the quality of sterilization of milk
(d) All the above
10. Direct microscopic count is a _____
(a) Qualitative test (b) Quantitative test
(c) Both (a) and (b) (d) None of the above

Page 3 Code No. : 20438 E

3. The method of preserving food by canning is discovered by the scientist?
(a) Louis Pasteur (b) Thomas edition
(c) Nicholas appert (d) Edward Jenner
4. Sorbic acid is known _____?
(a) To inhibit yeasts and molds
(b) To destroy insects
(c) To remove bacteria
(d) To eliminate disease causing agents
5. Food intoxication is the ingestion of
(a) Toxin produced by microorganism
(b) Toxin producing microorganism
(c) Both (a) and (b)
(d) None of the above
6. The growth of psychrophiles in meat is characterized by
(a) Slime formation (b) Whiskers
(c) Stickiness (d) None of the above

Page 2 Code No. : 20438 E

PART B — (5 × 5 = 25 marks)

Answer ALL questions, choosing either (a) or (b).
Each answer should not exceed 250 words.

11. (a) Write notes on mold involved in food microbiology.
Or
(b) Describe about food quality control measures.
12. (a) Describe about preservation by high temperature.
Or
(b) Write short notes on food sanitation and its hazard analysis?
13. (a) Explain the contamination sources of cereals?
Or
(b) Give an account on food infection with suitable examples?
14. (a) Write short notes on butter milk and its types?
Or
(b) Write an account on the spoilage of milk and milk products?

Page 4 Code No. : 20438 E

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15. (a) Give a brief account on quality control of milk.

Or

(b) Write in detail about Phosphatase milk test.

PART C — (5 × 8 = 40 marks)

Answer ALL questions, choosing either (a) or (b)
Each answer should not exceed 600 words.

16. (a) Write an essay on types of bacteria involved in food microbiology.

Or

(b) Explain detail notes on CCPs, critical control limit and corrective action?

17. (a) What are food additives? List out few additives with their uses?

Or

(b) Define food preservation? Write any four objectives of preservation methods.

18. (a) Describe about contamination and spoilage of vegetables?

Or

(b) Elaborate food borne diseases with suitable examples?

Page 5 Code No. : 20438 E

19. (a) Give a detail account on production of Yoghurt?

Or

(b) Explain Kefir and koumiss microbiology in detail as a means of milk product?

20. (a) Explain standard plate count to analyse the quality of milk?

Or

(b) Explain detail in rejection on detection of *Staphylococcus aureus* in milk.

Page 6 Code No. : 20438 E