

Reg. No. :

Name :

Sixth Semester B.Sc. Degree Examination, April 2023
Career Related First Degree Programme under CBCSS
Group 2(a) – Botany and Biotechnology
BB 1661.3 : FOOD AND DAIRY BIOTECHNOLOGY
(2015-2018 Admission)

Time : 3 Hours

Max. Marks : 80

SECTION – A

Answer **all** questions in **a word** or one of **two** sentences.

1. What you mean by food composition data?
2. Name any two fermented food products.
3. Name two common sources of food contamination.
4. What cause the microbial food spoilage?
5. What is a mycotoxin?
6. How does refrigeration help in preserving food?
7. Name a chemical food preservative.
8. Which is the largest cheese producing country in the world?
9. Name the carbohydrate present in the milk.
10. Name any two natural food preservative agent.

(10 × 1 = 10 Marks)

SECTION – B

Answer any **eight** questions. Answer not to exceed **one paragraph**.

11. Write a note on the role of indicator organisms in food safety.
12. Name two most common pathogenic bacteria that may found in spoiled meat.
13. Why salt is being used traditionally for preserving food?
14. Write down the principle behind irradiation as a food preservation method.
15. What you mean by food intoxication?
16. What are the signs of spoiled food?
17. What are the three basic classes of chemical preservatives?
18. Write a short note on the methylene blue reduction test for milk quality.
19. How the sugar prevent microbial spoilage?
20. What is epifluorescent filter technique?
21. What are the common physical methods for the preservation of food.
22. Write down the principle behind the resazurin test for milk quality.

(8 × 2 = 16 Marks)

SECTION – C

Answer any **six** questions. Answer not to exceed **half page**.

23. Explain the types spoilage occurring in canned foods.
24. Write a note on fermented food products.
25. Explain the various immunological methods for microbial examination of foods.

26. Explain briefly about the factors affecting microbial growth in food.
27. Differentiate between Class I and Class II food preservatives with examples.
28. Write a short note on pasteurization.
29. Differentiate between food contamination and food spoilage.
30. Describe briefly about the microbial examination of foods.
31. Explain the food poisoning and microbial toxins.

(6 × 4 = 24 Marks)

SECTION – D

Answer any **two** questions. Answer not to exceed **three** pages.

32. How preservation helps in prolonging the quality of food? Explain the various food preservation techniques with the principles behind each of that.
33. Give the basic steps involved in the industrial cheese manufacture. Mention the function of starter cultures. What is the mechanism of action of rennet?
34. What are food contaminants? Elaborate on different kinds of food contaminants and its effect of human health.
35. What are the different tests to access the quality of milk? Explain the principle behind each method. What are the procedures?

(2 × 15 = 30 Marks)