

Reg. No. :

Name :

Sixth Semester B.Sc. Degree Examination, March 2021

Career Related First Degree Programme Under CBCSS

Group 2 (a) – Botany and Biotechnology

BB 1661.3 – FOOD AND DAIRY BIOTECHNOLOGY

(2015-2017 Admission)

Time : 3 Hours

Max. Marks : 80

SECTION – A

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

1. Name any two different classes of nutrients in food.
2. Name a bacteria involved in fermentation of milk.
3. Define contamination of food materials.
4. Name three different types of food spoilages.
5. Name any two pathogens that can cause a food-borne illness.
6. What is canning?
7. Which kind of radiation is used in food preservation?
8. Name any two dairy product.
9. Who invented pasteurization?
10. Define mycotoxicosis.

(10 × 1 = 10 Marks)

SECTION – B

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

11. Write briefly about the food composition data.
12. Why raw milk is not safe for drinking?
13. Give two examples of natural food preservatives.
14. Write down the principle behind methylene blue test for milk quality.
15. Write down the role of salt in pickling.
16. What are the possible sources of food contamination?
17. Mention the types of spoilage in meat under aerobic conditions.
18. What do you mean by homogenized milk?
19. What is reverse osmosis?
20. Differentiate between food contamination and spoilage.
21. Name four factors affecting the growth of spoilage microorganisms.
22. Write briefly on the physical methods for the preservation of food.

(8 × 2 = 16 Marks)

SECTION – C

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

23. Explain the important direct methods for the microbial evaluation of food.
24. Explain the role of refrigeration in preservation of food.
25. Briefly explain the pasteurization process.

26. Write note on the spoilage of meat.
27. Explain how the osmotic pressure can be utilised in the preservation of food materials.
28. Explain briefly about the factors affecting microbial growth in food.
29. Give an account on various chemical food preservatives.
30. Write briefly about the major sources of food contamination.
31. Give the basic steps involved in the industrial cheese manufacture.

(6 × 4 = 24 Marks)

SECTION – D

Answer **any two** questions. Answer not to exceed **3** pages.

32. Elaborate on various food-borne disease and intoxications.
33. Give a detailed account on the various methods and techniques for the pathogenic microbial examination of foods.
34. Discuss various spoilage conditions in milk and dairy products with its causative organisms. Elaborate on milk borne illnesses.
35. Elaborate the various methods for food preservation. Explain the principles behind each of that.

(2 × 15 = 30 Marks)