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Reg. No. :

Name :

Fifth Semester B.Sc. Degree Examination, December 2023

Career Related First Degree Programme under CBCSS

Botany and Biotechnology

Open Course

BB 1551.2 : FOOD AND DAIRY BIOTECHNOLOGY

(2019 Admission Onwards)

Time : 3 Hours

Max. Marks : 80

SECTION – A

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

1. Name any two major components of food.
2. Write any two fermented food products.
3. What is an indicator microorganism?
4. Name the chemical reaction that occurred during food spoilage.
5. How does canning prevent food spoilage?
6. What is food intoxication?
7. Name a mycotoxin.
8. How does refrigeration help in preserving food?

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9. Who invented pasteurization?
10. How is cheese different from butter?

(10 × 1 = 10 Marks)

SECTION – B

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

11. Define contamination of food materials.
12. Write briefly about the food composition data.
13. Brief the role of indicator organisms in food safety.
14. Name two bacteria commonly involved in food spoilage.
15. State the difference between food infection and intoxication.
16. Name a food-borne viral infection. What is its major symptom?
17. Write down the role of salt in pickling.
18. Write briefly on the physical methods for the preservation of food.
19. What are the three basic classes of chemical preservatives?
20. How irradiation helps in food preservation?
21. What is the principle behind methylene blue test?
22. Describe Hurdle technology.

(8 × 2 = 16 Marks)

SECTION – C

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

23. Mention any two industrially important fermentation processes. What are the benefits of fermented foods?
24. Explain different classes of food preservatives with examples.

25. Write about the factors affecting microbial growth in food.
26. Write note on the spoilage of meat.
27. What is resazurin test used for? Explain the principle.
28. Write briefly on mycotoxigenesis.
29. How osmotic pressure helps in food preservation?
30. Write about any three foodborne bacterial infections.
31. What is pasteurization? Explain its benefits.

(6 × 4 = 24 Marks)

SECTION – D

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

32. Discuss on various food preservation techniques commonly used.
33. Write an essay on various food-borne disease and intoxications.
34. Give an account on the following
 - (a) Basic steps involved in industrial cheese manufacturing.
 - (b) Milk borne diseases.

35. Elaborate on different techniques used to ensure microbial food safety.

(2 × 15 = 30 Marks)