

Reg. No. :

Name :

Sixth Semester B.Sc. Degree Examination, March 2020

Career Related First Degree Programme Under CBCSS

Group 2(a) Botany and Biotechnology

BB 1661.3 : FOOD AND DAIRY BIOTECHNOLOGY

(2015 Admission Onwards)

Time : 3 Hours

Max. Marks : 80

SECTION – A

Answer **all** the questions in a word or **one** or **two** sentences. Each question carries **1** mark.

1. Aflatoxin.
2. Name any two milk-borne pathogens.
3. What is a pure culture?
4. Explain UHT.
5. What is resazurin test?
6. What is mean by food spoilage?
7. Explain Curing.

8. Give a note on Shigella.
9. What is thawing?
10. Name two antibiotics used in food preservation.

(10 × 1 = 10 Marks)

SECTION – B

Answer **any eight** questions. Each question carries **2** marks. (Answer not to exceed one paragraph)

11. What is the role of salt in food preservation?
12. What is the difference between fermentation and putrefaction?
13. Give a note on mycotoxins.
14. What is a_w value?
15. Name two microorganisms used in fermentation technology.
16. What is meant by D-value?
17. Explain vacreation.
18. Give note on radappertization.
19. Explain indicator organisms in food processing.
20. Give a note on *Clostridium botulinum*.
21. What is rancidity?
22. Differentiate between pasteurization and sterilization.

(8 × 2 = 16 Marks)

SECTION – C

Answer **any six** questions. Each question carries **4** marks. (Answer not to exceed **120** words)

23. Define microbial spoilage. What are the factors affecting microbial spoilage?
24. Give a note on fermented dairy products.
25. Write a short note on food borne diseases.
26. Briefly explain the kinetics of microbial growth and death.
27. Explain the steps involved in Cheese production.
28. Describe microbiological contamination of foods.
29. Explain the importance and methods used for the preservation of food by radiation.
30. Describe the process of pasteurization.
31. Narrate the usefulness of microbial enzymes in food industry.

(6 × 4 = 24 Marks)

SECTION – D

Answer **any two** questions. Each question carries **15** marks. (Answer not to exceed **three** pages)

32. Give a detailed note on various methods of food preservation.
33. Explain the types of spoilage occurring in meat.
34. Write an essay on different quality testing methods of milk.
35. What is food poisoning? Explain about major food poisoning causing bacteria.

(2 × 15 = 30 Marks)