

Reg. No. :

Name :

Fifth Semester B.A./B.Sc./B.Com. Degree Examination, March 2023

First Degree Programme Under CBCSS

Double Main Programme

Open Course

BB 1551.2 : FOOD AND DIARY BIOTECHNOLOGY

(2020 Admission)

Time : 3 Hours

Max. Marks : 80

SECTION – A

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

1. Name an organism used as SCP
2. What is MRSA Superbug?
3. Name a physical agent used in sterilization of canned food.
4. Give one example for a chemical food preservative.
5. Name the microbe used in preparation of Yoghurt.
6. Give example for Milk borne diseases
7. Define rancidity
8. What are sweeteners?

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9. Give example for a dietary fiber
10. What is a probiotic?

(10 × 1 = 10 Marks)

SECTION – B

Answer any **eight** questions. Short Answer (Not to exceed One Paragraph).

11. Comment on Oily foods
12. Discuss the major source of fish spoilage
13. What is botox? What are its applications?
14. Discuss how mycotoxins spoil food
15. How can we preserve acid rich food?
16. What is a balanced food?
17. Discuss the methods with which seeds can be stored.
18. Name any four fermented milk products.
19. What is Rennet? What are its uses?
20. What is Kefir? How is it synthesized?
21. What is alcohol test in milk quality assessment?
22. Discuss the composition and uses of whey
23. Explain the aerobic plate count
24. Comment on the direct epifluorescent filter technique
25. Elaborate the composition and uses of nutrient agar
26. What is a selective media?

(8 × 2 = 16 Marks)



SECTION – C

Answer any **six** questions. (Answer not to exceed 120 words).

27. Discuss the application of Most Probable Number Count.
28. Elaborate various factors affecting the growth of food spoilage organism.
29. Comment on food poisoning.
30. Briefly elaborate various chemical methods of food preservation
31. What is pasteurization? Explain the process and advantages
32. Explain the preparation of condensed milk and dried milk
33. How ice cream is manufactured?
34. Write a short note on heat sensitivity of microorganisms.
35. Discuss the use of microwaves in food processing and preservation.
36. Explain the industrial process of cheese making
37. What is the process and use of resazurin milk test?
38. How aseptic packaging affect shelf life of canned food?

(6 × 4 = 24 Marks)

SECTION – D

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

39. Give an account on various types of food and its composition.
40. What are fermented food? Discuss on various microorganisms involved in its production.
41. What is food contamination? Discuss various sources of food contamination.



42. Briefly discuss various methods of preserving food
43. Discuss the role of various microorganisms on food spoilage.
44. Explain how microbes can be a friend and foe in dairy industry.

(2 × 15 = 30 Marks)

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