



Reg. No. :

Name :

Sixth Semester B.Sc. Degree Examination, April 2019
(Career Related First Degree Programme under CBCSS)
Common for Group 2 (a) Botany and Biotechnology and
2(b) Biotechnology
Elective Course
BV 1662/BB 1662 : FOOD AND DAIRY BIOTECHNOLOGY
(2013 and 2014 Admission)

Time : 3 Hours

Max. Marks : 80

SECTION – A

Answer **all** questions in **a word** or in **one** or **two** sentences. **Each** question carries **one** mark. **(10×1=10 Marks)**

1. Define pathogenicity.
2. Write about the import changes happening in food during drying.
3. Explain RIA.
4. Mention bacteria involved in fermentation of milk.
5. Define fermentation.
6. Write a note on antibiotics.
7. Explain the term food poisoning.
8. Explain importance of proteolytic enzymes.
9. What is canning ?
10. Write about yogurt.

P.T.O.



SECTION – B

Answer **any 8** questions. **Each** question carries **2** marks. Answer **not** to exceed **one** paragraph. (8×2=16 Marks)

11. Explain starter culture.
12. Write a note on food hygiene.
13. Give an account on indicator organisms.
14. Which organism causes Salmonellosis ? Mention its symptoms.
15. Explain the action of salt as food preservative.
16. Give an account on microbial toxins.
17. Mention importance of microbes in spoilage of grains.
18. Enlist microbes which can be used for cheese production.
19. Write short note on anaerobic respiration.
20. Write about high hydrostatic pressure processing.
21. Explain role of microbes in curd making.
22. Write a note on food poisoning by *Shigella* sps.

SECTION – C

Answer **any 6** questions. **Each** question carries **4** marks. Answer **not** to exceed **120** words. (6×4=24 Marks)

23. Explain immunological methods to identify microbial contaminants.
24. Enumerate nutritive and health hazards of mushrooms.
25. Give an account on different types of food preservatives.
26. Write about physical conditions that favour food spoilage.



27. Explain how microbes support beverage industries.
28. Write an account on role of microbes in processing of meat and fishes.
29. 'Microalga can be used as food'. Explain with examples.
30. Explain chemical characteristics that enhances food spoilage.
31. Describe industrial production of citric acid using microbes.

SECTION – D

Answer **any 2** questions. **Each** question carries **15** marks. Answer **not** to exceed **three** pages. (2×15=30 Marks)

32. Write an account on importance of microbes in production of fermented and bakery products with examples.
 33. Write a note on different culture media used for culture of microbial organisms.
 34. Explain various methods for preservation of food materials.
 35. Give an account of food borne diseases and its preventive measures.
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