

(6 pages)

Reg. No. :

Code No. : 30415 E Sub. Code : CMMI 61

B.Sc. (CBCS) DEGREE EXAMINATION,
APRIL 2025.

Sixth Semester

Microbiology – Main

FOOD AND DAIRY MICROBIOLOGY

(For those who joined in July 2021 and 2022)

Time : Three hours

Maximum : 75 marks

PART A — (10 × 1 = 10 marks)

Answer ALL questions.

Choose the correct answer :

1. *Erwinia carotovora* causes _____.
(a) ropiness in beer
(b) bacterial soft rot
(c) discoloration of foods high in salt
(d) ripening of cheese
2. The greenish fluorescence by _____ of *Pseudomonas fluorescens* bacterium.
(a) pycocyanin (b) pyoverdinin
(c) Pyco arnthrcin (d) Pyco erythrin
3. Restriction of access of microorganisms to a product can not be achieved by using _____.
(a) Heat (b) HCl
(c) H₂O₂ (d) H₂O
4. The widely used application of asepsis is _____.
(a) clean handling (b) decontamination
(c) packaging (d) radiation
5. Actinomycetes are the normal flora of _____.
(a) flour (b) cereals and snacks
(c) frozen dough (d) raw cereal grains
6. The process of milling which reduces the number of microorganisms is _____.
(a) bleaching (b) washing
(c) sifting (d) dry cleaning

7. Contamination of milk is due to _____.

- (a) Collection of Milk
- (b) Normal flora of the udder
- (c) External contaminants
- (d) All the above

8. The yogurt is made from _____.

- (a) Lactobacillus bulgaricus
- (b) Streptococcus thermophilus
- (c) Streptococcus cremoris
- (d) Mixed culture of (a) and (b)

9. _____ test is used to detect the developed acidity in milk?

- (a) Rezazurin
- (b) Methylene blue
- (c) SPC
- (d) Alcohol test

10. _____ test is used to check on pasteurization of milk.

- (a) Rezazurin
- (b) Methylene blue
- (c) Phosphastaste test
- (d) Turbidity test

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PART B — (5 × 5 = 25 marks)

Answer ALL questions, choosing either (a) or (b).
Each answer should not exceed 250 words.

11. (a) Write short notes on molds of importance in food industry?

Or

(b) Discuss about WHO (World Health Organization).

12. (a) Describe the preservation of food by canning?

Or

(b) Explain about the fermentation process of soysauce?

13. (a) Discuss the contamination of fruit and vegetables?

Or

(b) Focus on viral Hepatitis food infection?

14. (a) What are the sources of Microorganisms in Milk?

Or

(b) Write about Q fever?

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15. (a) Summarize the method of direct microscopic count?

Or

(b) Write about Rejection or platform testing?

PART C — (5 × 8 = 40 marks)

Answer ALL questions, choosing either (a) or (b)
Each answer should not exceed 600 words.

16. (a) Write a detail notes on FSSAI?

Or

(b) Discuss the genera of bacteria in food bacteriology.

17. (a) Focus on organic acids and their salts in the preservation of foods?

Or

(b) Illustrate the methods of pre-treatment before foods are dried?

18. (a) Write a detail notes on clostridium food poisoning?

Or

(b) Discuss about patulin and ochratoxin?

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19. (a) Illustrate about yogurt manufacturing process?

Or

(b) Summarize the importance of bovine mastitis in dairy microbiology.

20. (a) Give a detail notes on Alizarin alcohol test?

Or

(b) Write short notes on the following.

(i) Clot-on-boiling test.

(ii) Shake culture method.

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