

(6 pages)

Reg. No. : .....

Code No. : 10389 E Sub. Code : EEMI 41

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

Fourth Semester

Microbiology

Elective — FOOD PROCESSING TECHNOLOGY

(For those who joined in July 2023 onwards)

Time : Three hours

Maximum : 75 marks

PART A — (10 × 1 = 10 marks)

Answer ALL questions.

Choose the correct answer :

1. Father of canning is \_\_\_\_\_

- (a) Louis Pasteur      (b) Robert Koch  
(c) Edward Jenner      (d) Nicolas Appert

2. Phosphatase enzyme present in milk is destroyed in which of the following process?

- (a) Pasteurization      (b) Fermentation  
(c) Tyndallization      (d) Simmering

3. Salt fish are spoiled by \_\_\_\_\_

- (a) Acidophilic bacteria  
(b) Halophilic bacteria  
(c) Thermophilic bacteria  
(d) Psychrophilic bacteria

4. Pseudomonas fluoresces causes spoilage of fish indicated by \_\_\_\_\_

- (a) Yellow to greenish yellow colour  
(b) Greenish blue colour  
(c) Reddish tinge  
(d) No colour change

5. Inhibitory substances present in milk are \_\_\_\_\_

- (a) Lactoperoxidase and agglutinins  
(b) Renin and casein  
(c) Lactose and fats  
(d) Indole

6. Sweet curdling occurs at an early stages of \_\_\_\_\_

- (a) Proteolysis                      (b) Souring
- (c) Lipolysis                        (d) Curdling

7. What is the primary function of fat in the body?

- (a) To regulate body temperature
- (b) To increase digestion
- (c) To build muscle
- (d) To provide energy

8. What is the most common method of extracting fat from seeds and nuts?

- (a) Solvent extraction
- (b) Mechanical pressing
- (c) Enzymatic extraction
- (d) Steam distillation

9. National academy of sciences is an authority on \_\_\_\_\_

- (a) Food additives                  (b) Food safety
- (c) Food preservation              (d) Food processing

10. A system to control the safety of a manufactured product is determined by \_\_\_\_\_

- (a) HACCP                              (b) ISO 9000
- (c) CCP                                 (d) FAO

PART B — (5 × 5 = 25 marks)

Answer ALL questions, choosing either (a) or (b).

Each answer should not exceed 250 words.

11. (a) Illustrate the chief methods of preservation.

Or

(b) Give the principles of food preservation.

12. (a) What are the freshness criteria for fish?

Or

(b) Discuss about roles of product packaging.

13. (a) What is the main composition of milk?  
Or  
(b) Describe the importance of hygiene in food processing industries.

14. (a) State about pyrolysis of fat.  
Or  
(b) Define bleaching and what are the bleaching agents used in oil.

15. (a) State about Indian Factories Act on safety.  
Or  
(b) How to be safe from food adulteration?

PART C — (5 × 8 = 40 marks)

Answer ALL questions, choosing either (a) or (b).

Each answer should not exceed 600 words.

16. (a) What is pasteurization? List the methods of preservation that supplement pasteurization.  
Or  
(b) How are foods selected and prepared for the preservation by freezing?

Page 5 Code No. : 10389 E

17. (a) How to determine freshness of meat?  
Or  
(b) Discuss in detail about the types of packaging materials used in meat and fish.

18. (a) Illustrate the manufacturing procedure for yogurt?  
Or  
(b) Document the importance of Acidophilus milk.

19. (a) Discuss about oil rendering.  
Or  
(b) What are the chemical hazards in frying oil?

20. (a) Write a detail notes on HACCP.  
Or  
(b) Discuss in detail about mycotoxins.
- 

Page 6 Code No. : 10389 E