

(6 pages)

Reg. No. :

Code No. : 30412 E Sub. Code : EEMI 41/
FEMI 41

B.Sc. (CBCS) DEGREE EXAMINATION,
APRIL 2026.

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. Delay in microbial decomposition can be achieved by
- (a) asepsis (b) filtration
(c) radiation (d) all the above

2. Microbial decomposition of food can be prevented by
- (a) recontamination
(b) killing microbes
(c) scalding
(d) fermentation
3. Packaging films with poor gas penetration encourage the growth of _____
- (a) *Bacillus sp*
(b) Lactic acid bacteria
(c) *Clostridium sp*
(d) *Mucor sp*
4. The kind and rate of spoilage of fish vary with
- (a) the kind of fish
(b) temperature
(c) the condition of the fish when caught
(d) all of the above.

5. Heat penetration in processing can be hastened by
- (a) using glass containers
 - (b) rotation and agitation
 - (c) layering of foods
 - (d) using larger cans
6. Moist heat at 60°C. for 5 to 10 minutes kills most _____
- (a) thermophilic bacteria
 - (b) yeasts
 - (c) sclerotia
 - (d) molds
7. What is a potential health risk associated with consuming excessive amounts of oil?
- (a) increased risk of heart disease
 - (b) increased risk of certain cancers
 - (c) weight gain and obesity
 - (d) all the above
8. Which of the following oils is high in monosaturated fats?
- (a) olive oils
 - (b) coconut oil
 - (c) palm oil
 - (d) soybean oil

Page 3 Code No. : 30412 E

9. A system to control the safety of a manufactured product is determined by
- (a) HACCP
 - (b) ISO 9000
 - (c) CCP
 - (d) FAO
10. The code guidelines for HACCP has
- (a) Five principles
 - (b) Six principles
 - (c) Seven principles
 - (d) Ten principles

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 objectives of food preservation.
- Or
- (b) Focus on radiation preservation.
12. (a) Write notes on types of packaging material.
- Or
- (b) Explain about meat spoilage under aerobic conditions.

Page 4 Code No. : 30412 E
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13. (a) Differentiate HTST and UHT pasteurization

Or

(b) Write about hygiene and sanitation requirement in food processing industries.

14. (a) Discuss about the toxicity of frying oil.

Or

(b) Write about the importance of oils in food.

15. (a) Focus on milk Resazurin test.

Or

(b) Write notes on HACCP.

PART C — (5 × 8 = 40 marks)

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

Each answer should not exceed 600 words.

16. (a) Describe in detail about chemical preservatives.

Or

(b) Discuss about low temperature preservation.

17. (a) Explain in detail about the production of by products after processing waste and their utilization.

Or

(b) Focus on fish preservation methods.

18. (a) Write about the detail procedure for Yogurt production

Or

(b) Write short notes on the following

(i) butter milk (ii) kumiss

19. (a) Explain about degumming and bleaching process.

Or

(b) Write a detail notes on reeving and deodorization process of oils.

20. (a) Explain in detail about salmonella associated food borne disease

Or

(b) What are the safety methods adopted for adulteration of food.