Reg.No. \_\_\_\_\_\_\_\_\_\_\_\_

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**End Semester Examination – Nov/Dec – 2018**

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| **Code :** | **15BT3018** | **Duration :** | **3hrs** |
| **Sub. Name :** | **FOOD AND DAIRY MICROBIOLOGY** | **Max. marks :** | **100** |

**ANSWER ALL QUESTIONS (5 x 20 = 100 Marks)**

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| **Q. No.** | **Sub Div.** | **Questions** | **Course**  **Outcome** | **Marks** |
| 1. | a. | Explain the extrinsic factors affecting the growth of microorganisms in food. | CO1 | 10 |
| b. | List any three examples of food spoilage by yeasts – Discuss in detail. | CO1 | 10 |
| (OR) | | | | |
| 2. | a. | Illustrate the types of spoilage in dairy and dairy products. | CO1 | 12 |
| b. | Briefly explain the gaseous chemical preservatives with examples. | CO1 | 8 |
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| 3. | a. | Describe the food fermentation, spoilage of pickle. | CO1 | 14 |
| b. | Give the steps involved in commercial sterilization process in industrial canning. | CO1 | 6 |
| (OR) | | | | |
| 4. | a. | Identify the defects of spoilage in Sauerkraut | CO1 | 8 |
| b. | Oriental fermented foods – soy sauce, miso, ang-khak and idli – explain briefly. | CO1 | 12 |
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| 5. | a. | Explain the steps taken in surveillance for food-borne disease. | CO1 | 10 |
| b. | Tabulate the economic importance of bacteria along with examples. | CO1 | 10 |
| (OR) | | | | |
| 6. | a. | Elaborate on immunological methods for the detection of micro organisms. | CO1 | 12 |
| b. | Classify the microbes present in milk and their significance. | CO1 | 8 |
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| 7. | a. | Establish the procedure of quality assurance tests carried out in dairy products. | CO1 | 10 |
| b. | Write a short note on Food and Agriculture Organization (FAO). | CO1 | 10 |
| (OR) | | | | |
| 8. | a. | Discuss briefly on Food Safety Standards Authority of India (FSSAI). | CO1 | 16 |
| b. | Compare and contrast - infection versus intoxication. | CO1 | 4 |
|  | |  |  |  |
|  | | **Compulsory**: |  |  |
| 9. |  | Describe the various biochemical reactions and its processing techniques of milk. | CO1 | 20 |