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



**UNIVERSITY**

(Karunya Institute of Technology & Sciences)

(Declared as Deemed-to-be University under Sec.3 of the UGC Act, 1956)

**End Semester Examination – Nov/Dec – 2017**

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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. | Discuss the role of fungi and their importance in foods with suitable examples. | CO1 | 15 |
| b. | Infer the importance of yeast in foods. | CO1 | 5 |
| (OR) | | | | |
| 2. |  | Classify the types of spoilage and its harmful effects on foods. | CO1 | 20 |
|  |  |  |  |  |
| 3. |  | Illustrate food poisoning bacteria, toxins and their impact on human health. | CO1 | 20 |
| (OR) | | | | |
| 4. | a. | Demonstrate the production steps of Sauerkraut and spoilage in detail. | CO1 | 12 |
|  | b. | Sketch a neat flow diagram of vegetable pickle production. | CO1 | 8 |
|  |  |  |  |  |
| 5. |  | Outline the procedure involved in ELISA and mention its advantages. | CO1 | 20 |
| (OR) | | | | |
| 6. |  | State the seven principles and functions of HACCP in practice. | CO1 | 20 |
|  |  |  |  |  |
| 7. |  | Summarize the functioning and organizational structure of FAO. | CO1 | 20 |
| (OR) | | | | |
| 8. |  | Write short notes on: i) Total Plate count. | CO1 | 10 |
|  |  | ii) Methylene Blue Reduction Test. | CO1 | 10 |
|  | |  |  |  |
|  | | **Compulsory**: |  |  |
| 9. |  | Specify the importance of PCR method in the detection of foodborne pathogens. | CO1 | 20 |

ALL THE BEST