

KERALA AGRICULTURAL UNIVERSITY

B.Tech (Food. Engg) 2014 Admission
IIIrd Semester Final Examination-January -2016

Cat. No: Fdqu.2105

Title: Food Microbiology(1+1)

Marks: 50.00

Time: 2 hours

I Define

(10 x 1=10)

1. Rigor mortis
2. Food borne intoxication
3. Sweet curdling of milk
4. Single cell protein
5. Z value
6. Fungicides
7. Bacteriostatic agent
8. Disinfectant
9. Bacteriocins
10. Late blowing in canned products

II Write the answer of any FIVE questions

(5 x 2=10)

1. Thermophilic bacteria
2. Pasteurization
3. Plasmoptysis
4. Lyophilization
5. HACCP
6. Effect of UV radiation on microorganisms
7. Mycotoxins

III Write answer of any FIVE questions

(5 x 4=20)

1. Functional foods
2. Describe the effect of p^H and redox potential on the microflora of foods
3. Rancidity in foods
4. Types of spoilage in meat
5. Describe the factors affecting heat resistance of microorganisms
6. Low temperature for food preservation
7. Microbial spoilage of seafoods

IV Write answer of any ONE

(1 x 10=10)

1. Emerging food borne pathogens
2. Detail the commonly used microbiological quality assessment tests in food industry