



**KERALA AGRICULTURAL UNIVERSITY**  
**B.Tech. (Food Technology) 2022 Admission**  
**II Semester Final Examination - September 2023**

Pafe.1205

Food Microbiology (2+1)

Marks: 50  
Time: 2 hours

- I Define the following (10x1=10)**
1. asepsis
  2. putrefaction
  3. taint
- Fill in the blanks**
4. Food items kept at refrigeration temperatures are spoiled by .....bacteria.
  5. Botulism is a food poisoning caused by .....
  6. Low moisture content in food favours the growth of .....
  7. Bacteria that causes spoilage in canned foods is .....
  8. Hepatitis A virus is transmitted by .....route.
  9. Bacterial soft rots are caused by .....
  10. .... is an example for prion disease.
- II Write short notes on ANY FIVE of the following (5x2=10)**
1. What is aW?
  2. MBRT
  3. Rotavirus
  4. Salmonellosis
  5. Differentiate between food intoxication and food infections.
  6. What are prions?
  7. Intermediate moisture foods
- III Answer ANY FIVE of the following (5x4=20)**
1. Chemical changes caused by microorganisms in non-nitrogenous organic compounds in food
  2. Explain briefly spoilage of meat under anaerobic conditions.
  3. Explain in detail microbiology of canned foods.
  4. Spoilage of fruits and vegetables
  5. Explain the different sources of contamination of food.
  6. What is shelf life? Explain shelf life requirements.
  7. Write an essay of food borne viruses.
- IV Write an essay on ANY ONE of the following (1x10=10)**
1. Write an essay on various factors affecting microbial growth in food.
  2. Write an essay on food borne intoxications.

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