



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Technology) 2023 Admission
II Semester Final Examination – July 2024

Pafe.1205

Food Microbiology (2+1)

Marks: 50
Time: 2 hours

I Fill in the blanks (10x1=10)

1. Prevention of self-decomposition of fruits and vegetables can be accomplished by
2. Sweet curdling occurs at early stage of
3. The centrifugal procedure used for removing bacteria from milk is
4. Canned hams often show the presence
5. Vacuum packed chicken contains spoilage organisms like

State True or False

6. Asepsis is keeping out of micro-organisms.
7. Microaerophilic bacteria are seen in white meat.
8. Black smudge in salted butter is caused by *Pseudomonas nirgrificans*.
9. Clear fruit juices are sterilized by heating.
10. The source of yeast in honey comes from the nectar of flowers.

II Write short notes on ANY FIVE of the following (5x2=10)

1. Write the sources of contamination of milk.
2. Define pasteurization and explain the types of pasteurization.
3. Classify canned foods on the basis of acidity.
4. Define Food borne intoxications.
5. List soil borne bacterial genera present in foods.
6. Classify foods based on the ease of spoilage.
7. Enlist the types of foods contaminated by air.

III Answer ANY FIVE of the following (5x4=20)

1. What are the causes of spoilage of canned foods?
2. Enlist the changes that occur during the proteolysis in milk.
3. Explain in detail- The microbial growth curve along with all the phases.
4. What is botulism? Explain in detail.
5. Discuss salmonellosis in detail.
6. Write a short note on rota viruses.
7. Discuss the prevention of food borne outbreaks.

IV Write an essay on ANY ONE of the following (1x10=10)

1. Enlist and explain all the intrinsic factors responsible for the growth and survival of microorganisms in foods.
2. Explain characteristics of some food borne illnesses along with control measures.
