



KERALA AGRICULTURAL UNIVERSITY
B. Tech. (Food Technology) 2024 Admission
III Semester Final Examination – January 2026

FSQ 2104

Food Microbiology (2+1)

Marks: 50

Time: 2 hours

I

Fill in the blanks

(10x1=10)

1. Accelerated shelf-life testing applies the equation to model temperature effects.
2. Light exposure can reduce microbial survival by causing damage to microbial.....
3. Toxins that act on the intestinal tract causing diarrhea and vomiting are known as.....
4. Bovine spongiform encephalopathy (BSE) is also known as disease.
5. Most bacteria cannot grow in sugar because it causes stress.

Answer the following

6. What is lyophilization?
7. Define rancidity.
8. Expand the WVTR.
9. Aflatoxins are produced by fungi of the genus
10. What are probiotics?

II

Write short notes on ANY FIVE of the following

(5x2=10)

1. What is perishable and non-perishable foods? Give examples.
2. What are the different types of pasteurization techniques used for milk?
3. What is bactericidal and bacteriostatic? Give proper examples.
4. What is putrefaction? Write the effects of putrefaction.
5. Role of spore forming bacteria in food microbiology.
6. Short notes on calculation of shelf life.
7. Brief notes on lactic acid bacteria.

III

Answer ANY FIVE of the following

(5x4=20)

1. What are the sources of contamination of milk, fruits and vegetables?
2. Comment on the factors related to shelf life of food.
3. Describe about the microbial food toxins other than bacteria.
4. Explain the chemical changes caused by the microbes during food spoilage.
5. Analyze the canning process in food microbiology.
6. Short account on sources of contamination of meat, fish and poultry.
7. Brief account on viral food borne infections and effects with suitable examples.

IV

Write an essay on ANY ONE of the following

(1x10=10)

1. What are the factors influencing microbial growth on food? Classify and explain with suitable examples.
2. Detailed account on food borne infections and food intoxications by bacteria.
