

KERALA AGRICULTURAL UNIVERSITY
B.Tech (Food. Engg) 2012 Admission
IIIrd Semester Final Examination- December /January -2013

Cat. No: Fdqu.2105

Title: Food microbiology (1+1)

Marks: 80

Time: 3 hours

I Answer all the questions

(10x1=10)

1. Vaccination
2. Name two mycostatic inhibitors
3. Pasteurization
4. Radicidation
5. Blue milk
6. Freeze Itching
7. Food borne out break
8. Thermoduric
9. Food intoxication
10. Water activity

II Write short note on any Ten

(10x3=30)

1. Gastroenteritis
2. Explain different methods of preserving meat and meat products
3. Differentiate between Vacuum and Gas packaging
4. Enteropathogenic *E. coli* infection
5. Microbial spoilage of bread
6. Outline the quality control tests of milk
7. Explain *Clostridium perfringens* infection
8. Ochratoxins
9. What are indicator organisms
10. HACCP
11. Intrinsic factors effecting growth of microorganisms
12. What is food processing and explain various methods of food processing

III. Answer any six

(6x5=30),

1. Compare the antimicrobial action of the following methods of food preservation: Refrigeration, Dehydration and Increased osmotic pressure
2. Spoilage of meat and meat products
3. What are quality control practices in food processing
4. What is Sharp freezing, quick freezing and dehydro freezing
5. Explain food law and regulation
6. Types of food spoilage
7. Principles of food preservation
8. Cheese production

IV Write essay on any one

(1x10=10)

1. What are Mycotoxins and elaborate on any two disease condition caused by ingestion of foods that contain mycotoxins
2. Explain low and high temperature sterilization