

KERALA AGRICULTURAL UNIVERSITY

B.Tech.Food Engg. 2015 Admission

IIIrd Semester Final Examination-January 2017

Cat. No: Fdqu 2105

Title: Food Microbiology(1+1)

Marks: 50

Time : 2 hours

I. Answer the following:

(10 x 1=10)

1. MBRT.
2. UHT.
3. Blanching.
4. Black spot.
5. Food additive.
6. Adulterant.
7. Thermostabilisation.
8. Blue mould rot.
9. Proteolysis.
10. Ropiness.

II. Write short notes/answers on ANY FIVE:

(5x 2=10)

1. Aflatoxin.
2. Infant Botulism.
3. Enterotoxins.
4. Parameters affecting growth of microorganisms in food.
5. How does pasteurized milk differ from sterile milk?
6. Application of asepsis in preservation of food.
7. Where do most incidences of food borne illness occur?

III Write answers on ANY FIVE:

(5 x 4=20)

1. Explain the principles and types of food spoilage.
2. Advantages of food preservation through irradiation.
3. Explain food hazard.
4. Differentiate food poisoning and food intoxication with examples.
5. Application of low temperature in food preservation.
6. Microbial quality control and food laws.
7. Spoilage of sea foods.

IV. Write essay on any ONE

(1 x 10=10)

1. How does plant sanitation and hygiene relate with microbial load in processed foods?
2. What are the benefits of HACCP? What steps should be followed to develop an HACCP Plan?
