

# KERALA AGRICULTURAL UNIVERSITY

B.Tech (Food.Engg) 2013 Admission

III<sup>rd</sup> Semester Final Examination- January-2015

Cat. No: Fdqu.2105

Title: Food Microbiology (1+1)

Marks: 50.00

Time: 2 hours

**I Answer all the questions (in 2-3 sentences)**

(10 x 1=10)

1. Putrifaction
2. Indicator organisms
3. SCP
4. Thermophiles
5. *Clostridium botulinum*
6. Fermentation
7. Lactic acid bacteria
8. Canning
9. Coliform bacteria
10. Ropiness

**II Write short notes on any FIVE questions**

(5 x 2=10)

1. Mycotoxins with suitable examples
2. Pasteurization techniques
3. Cold sterilization
4. Botulism poisoning
5. Sauerkraut
6. Types of microorganisms in dairy products
7. Food poisoning bacteria

**III Write short notes on any FIVE questions**

(5 x 4=20)

1. Explain the methods of drying
2. Food preservation using low temperature
3. Explain the indicators of food safety
4. Production technique of SCP from algae
5. Explain the types of rancidity
6. Staphylococcal food poisoning
7. Enumeration of microorganisms by Serial dilution and plate count method

**IV Write an essay on any ONE**

**(1 x 10=10)**

1. Factors affecting the growth of microorganisms
2. Explain two methods of food preservation techniques in detail

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