

# KERALA AGRICULTURAL UNIVERSITY

B.Tech (Food.Engg) 2010 Admission  
IV<sup>th</sup> Semester Final Examination- July -2013

Cat. No: Fdqu.2205  
Title: Food Microbiology (1+1)

Marks: 80  
Time: 3 hours

## I Define (*Answer all the questions*)

(10X1=10.0)

1. Psychrotrophic bacteria
2. Food borne infection
3. Coliforms
4. Lyophilization
5. D value
6. Water activity
7. SCP
8. Biopreservation
9. Fermentation
10. Early blowing

## II. Write short note *on any TEN*

(10X3=30.0)

1. Botulism
2. Importance of coliforms in foods
3. Sauerkraut
4. Spoilage of fermented foods
5. Single cell protein
6. Indicator organisms
7. Preservation of foods by radiation
8. Salmonellosis
9. Sorbic acid as a food preservative
10. Storage stability of canned foods
11. FSSAI
12. Selective media

## III. Answer any six

(6x5=30.0)

1. *Clostridium perfringens* as a food borne pathogen
2. Elaborate on parameters affecting the growth of microorganisms
3. Explain about spoilage of bakery products
4. Significance of Dye reduction test in the quality of milk
5. Explain the principles of spoilage
6. Food borne pathogens
7. Drying as a means of preservation
8. Estimation of microorganisms in water by MPN method

## IV. Write essay on any one

(1x10=10.0)

1. Elaborate on intrinsic and extrinsic factors in foods and explain how the extrinsic factors can be manipulated to improve keeping quality
2. Principles and limitations of food preservation by chemicals and radiation.