(Pages : 3) L – 1874

Reg. No. : .....

Name : .....

Sixth Semester B.Sc. Degree Examination, March 2021

Career Related First Degree Programme Under CBCSS

Group 2 (a) Botany and Biotechnology

BB 1661.3 : FOOD AND DAIRY BIOTECHNOLOGY

(2018 Admission Regular)

Time : 3 Hours Max. Marks : 80

SECTION – A

Answer **all** the questions in a word or **one** or **two** sentences.

Each question carries **1** mark.

1. What is Koji?
2. Name two chemical preservatives for food.
3. Define shelf life period.
4. Which microorganism used in the production of cheese?
5. Name a mycotoxigenic mould.
6. What is pasteurization?
7. Mention any two micro organisms causing food spoilage.
8. What is stomach flu?
9. List any two advantages for fermented food.
10. Define asepsis.

(10 × 1 = 10 Marks)

P.T.O.

SECTION – B

Answer any **eight** questions. Each question carries **2** marks.

(Answer not to exceed **one** paragraph)

11. How temperature is useful in short term preservation of food?
12. What is Koumiss?
13. How does nutrient content affect microbial growth in food?
14. What is a starter culture?
15. Explain the preparation of Yoghurt.
16. List any two food borne diseases and its causative organism.
17. What is blanching?
18. Why high moisture content enhance food spoilage?
19. Comment on microbiological indicator organisms.
20. Write the use of lactase in dairy industry.
21. What are the characters of spoiled milk?
22. Mention the function of an autoclave.
23. Discuss the role of organic acids in food preservation.
24. Brief a note on enrichment culture.
25. What is traditional type of food preservation?
26. Define anaerobic respiration.

(8 × 2 = 16 Marks)

SECTION – C

Answer any **six** questions. **Each** question carries **4** marks.

(Answer not to exceed **120** words)

27. What are the sources of food contamination?
28. Discuss the role of microbes in meat spoilage.

29. Differentiate food poisoning from food spoilage.

30. What are natural food preservatives?

31. Explain the industrial process of cheese production.

32. What is standard plate count method?

33. Discuss the role of radiations in food preservation.

34. Explain the process of fermentation in buttermilk production.

35. List out the benefits of food biotechnology.

36. What is salting in food preservation?

37. Discuss the importance of mycotoxins in food industry.

38. Mention any four microbes used in fermented food production.

(6 × 4 = 24 Marks)

SECTION – D

Answer any **two** questions. **Each** question carries **15** marks. (Answer not to exceed **three** pages)

39. Discuss the importance of enzymes in food and dairy industry with examples.

40. What is canning? Explain the cause and prevention of spoilage in canned food.

41. Discuss the role of microbes in dairy industry.

42. Explain the physical and chemical methods for food preservation.

43. Write an essay on milk borne disease and milk quality testing methods.

44. Explain various measures to determine microbial contamination of foods.

(2 × 15 = 30 Marks)
