



Date:

Registration number:

ST. JOSEPH'S COLLEGE (AUTONOMOUS), BENGALURU-27
B.Sc. MICROBIOLOGY - VI SEMESTER
SEMESTER EXAMINATION: APRIL 2022
(Examination conducted in July 2022)
MB 6118 – FOOD AND FERMENTATION TECHNOLOGY

Time- 2 ½ hrs

Max Marks-70

This paper contains 2 printed pages and 4 parts

I. Answer any Five of the following.

5x3=15

1. What are antifoaming agents? Give examples.
2. Write a note on the composition and types of milk.
3. Give the characteristics of food as a substrate for the growth of microorganisms.
4. Write a note on Salmonellosis.
5. What is SSF? Give their significance.
6. List the criteria used in the interpretation of results for MBRT.
7. Highlight the steps in the degradation of carbohydrates in foods.

II. Answer any Five of the following.

5x5=25

8. Diagrammatically describe the Airlift Fermenter.
9. Discuss the spoilage of canned foods.
10. Differentiate between the types of Pasteurization and its importance.
11. What are the sources of microbial contamination of milk? Explain.
12. Highlight the use of different organic acids in the preservation of foods.
13. Discuss the principles of HACCP.
14. Describe the production of Yoghurt and its uses.

III. Answer any Two of the following.

2x10=20

15. List the chromatographic techniques used in product recovery and describe any two.
16. Discuss the role of r-DNA technology in Strain Improvement.
17. Describe Aflatoxins in detail.

IV. Answer the following:

1x10=10

18. Low acid preserved foods may contain a potential source of a microbe which has the capacity to cause weakness of the muscles due to the poisonous toxins. It has been reported to be fatal with problems including difficulty in breathing, swallowing food and paralysis. Which is the organism that can cause serious problems in humans? Describe the characteristics of the organism, the toxin and its types and the precautionary measures to be taken.

