



QP CODE: 19101739

Reg :
No :
Name :

B.Sc. DEGREE (CBCS) EXAMINATION, MAY 2019

Second Semester

B.Sc Food Science & Quality Control Model III

Core Course - **FS2CRT06 - FOOD MICROBIOLOGY, SANITATION AND HYGIENE**

2017 ADMISSION ONWARDS

5A7F9E08

Maximum Marks: 80

Time: 3 Hours

Part A

Answer any **ten** questions.

Each question carries **2** marks.

1. Mention about lipo teichoic acid
2. Mention about the virus
3. List an examples of protozoa
4. Discuss bout the four stages of bacterial growth curve
5. Explain different enzymes used in food industry
6. Explain ergotism
7. Explain downy mildew
8. Explain green rot
9. Explain sulfur stinker spoilage
10. Explain advantages of COP
11. List an examples of sanitizer for common equipment
12. Write down an examples of pesticides

(10×2=20)



Part B

Answer any **six** questions.

Each question carries **5** marks.

13. Discuss about vegetative , asexual and sexual reproduction in algae along with examples
14. Describe algal reproduction
15. Explain any four types of culture media with example
16. Discuss about factors affecting bacterial growth
17. Discuss about salmonellosis
18. Explain ergotism
19. Explain spoilage of cereals product
20. Explain contamination sugar product
21. Discuss about the factors influencing rate of spoilage of fish

(6×5=30)

Part C

Answer any **two** questions.

Each question carries **15** marks.

22. Describe detailed note on reproductive structure of the fungus
23. Explain about the different types of bacterial culture media with example
24. Explain about the contamination and spoilage of meat and meat products
25. Explain about the contamination and spoilage of milk and milk products

(2×15=30)

