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V SEMESTER B.Sc. EXAMINATION - MARCH/APRIL 2022

SCHEME: SEMESTER- CBCS

MICROBIOLOGY P - V

Food and Industrial Microbiology

078

Time: 03 Hours

Max Marks: 80

Instructions to Candidates: 1. Answer all the questions.

2. Draw neat labelled diagrams wherever necessary.

I. Answer the following:

4x15=60

1. Write a detailed account on microbial spoilage of Canned foods.

OR

Explain the preservation of food using High Temperature.

2. Elucidate the Biochemical changes of Milk.

OR

Explain food infection with reference to *Salmonellosis*.

3. Discuss Strain improvement techniques.

OR

Describe the design of typical Fermentor.

4. Briefly explain the large scale application of immobilized enzymes with references to *glucose isomerase* and *penicillin amylase*.

OR

Elucidate the production of *Spirulina*.

II. Answer any FOUR of the following:

4x5=20

5. O.R potential of food.

6. Preservation by Antibiotics.

7. Types of cheese.

8. SPC

9. Molasses and its types.

10. Wine.

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