



MAR IVANIOS COLLEGE (AUTONOMOUS)
THIRUVANANTHAPURAM

Reg. No. :.....

Name :.....

Fifth Semester Career Related B.Sc. Degree Examination, November 2016

First Degree Programme under CBCSS

Open Course: Biotechnology – I

AUBB581: Food and Dairy Biotechnology

Time: **3 Hours**

Max. Marks: **80**

SECTION – A

Answer ALL the following in a word or one or two sentences.

1. Father of pasteurization.
2. Microorganism that causes black bread mold
3. Botulinum
4. Whey
5. SCP
6. Microalgae
7. Nicin
8. Rennet
9. Water activity
10. Sterilization

(10 × 1 = 10 Marks)

SECTION – B

Answer any EIGHT questions, not exceeding a paragraph.

11. What is radappertization ?
12. What are enterotoxins ? Give one example.
13. Mention the effects of extrinsic factors on the spoilage of food.
14. What are indicator organisms ? Give one example.
15. How are fish preserved ?

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16. What is the principle of salting and sugaring in food preservation ?
17. Name the microorganism involved in the following fermented food a) Idli
b) Yoghurt c) Bread d) Tempeh
18. What is fermentation ? Mention two disadvantages of fermented foods.
19. What are dairy starter cultures ? Give examples.
20. What is 'must' in wine production ? Mention the microorganism involved in wine production.
21. Briefly describe the process of ripening in cheese production.
22. What are edible mushrooms? Give two examples

(8 × 2 = 16 Marks)

SECTION – C

Short essay type : Answer any SIX questions.

23. What is pasteurization? Give an account of various pasteurization techniques.
24. What is MPN ? What is its significance in food analysis ?
25. Discuss types of biological spoilage in canned foods.
26. What are SCP ? What is its importance ? Give examples.
27. Discuss on various dairy products and the role of microorganisms in its production.
28. Write notes on chemical preservatives used in food preservation.
29. Explain the process of beer production.
30. Discuss the role of microbial toxins in food poisoning.
31. What are probiotics ? What is its significance in nutrition ?

(6 × 4 = 24 Marks)

SECTION – D

Long essay type : Answer any TWO questions.

32. What is the significance of fermentation in food technology? Write notes on various fermented food products.
33. Give an account of food and water borne diseases and its preventive measures.
34. Discuss various physical methods of preservation used in food industry. Mention the principle behind these preservation techniques.
35. Explain the various intrinsic and extrinsic factors affecting the spoilage of food.

(2 × 15 = 30 Marks)

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