(Pages : 4) **N – 1605**

Reg. No. : .....

Name : .....

Sixth Semester B.Sc. Degree Examination, April 2022

Career Related First Degree Programme under CBCSS

Group 2 (a) Botany and Biotechnology

Core Course

BB 1661.3 : FOOD AND DAIRY BIOTECHNOLOGY

(2019 Admission)

Time : 3 Hours Max. Marks : 80

SECTION – A

Very short answer type. Maximum two sentences. Answer **all** .

1. Name two antibiotics used in food preservation?
2. What is Soy Sauce?
3. Write the importance of *Saccharomyces* in food biotechnology.
4. What is cold sterilization?
5. Define rancidity
6. What is curing?
7. Name the organism used for industrial production of citric acid.
8. Comment on *Salmonella*.

P.T.O.

9. What is resazurin test?

10. Define freeze drying.

(10 × 1 = 10 Marks)

SECTION – B

Short answer questions. Not exceed in one paragraph. Answer any **eight**.

11. What are aflatoxin?

12. Explain the preparation of yoghurt.

13. What is probiotics?

14. Discuss the benefits of lactic acid bacteria in food processing.

15. Comment on *Shigella*.

16. Classify foods based on the ease of spoilage.

17. What is total aerobic count?

18. What is D value in food processing?

19. Explain vacreation of milk.

20. Explain the preparation of sauerkraut.

21. Define thawing.

22. Differentiate between pasteurization and sterilization.

23. Write notes on radappertization.

24. Explain the principle of refrigeration of food.

25. What is the significance of thermal death time?

26. What is ropiness of milk?

(8 × 2 = 16 Marks)

SECTION – C

Short essay. Not to exceed 120 words. Answer any **six**.

27. What are chemical preservatives? Give examples.

28. Brief a note on fermented diary products.

29. What are mycotoxins? What is its importance?

30. Describe the process of pasteurization.

31. Comment on milk borne diseases.

32. Define food spoilage and explain various conditions leading to it.

33. Explain preservation method by food additives.

34. Give notes on beneficial microbes in food processing.

35. Explain spoilage occurring in canned foods.

36. Write a short note on food-borne illness caused by bacteria.

37. Discuss the factors affecting microbial spoilage of food.

38. Explain food preservation by radiation method.

(6 × 4 = 24 Marks)

SECTION – D

Long essay. Answer any **two** questions.

39. Explain food poisoning caused by bacteria.

40. Discuss the steps involved in industrial production of cheese.

41. What is fermentation? Explain various fermented food products.

42. Explain the methods employed for identification of microbial food contamination.

43. Describe various quality testing methods in milk production.

44. Discuss the general techniques used in food preservation.

($2 \times 15 = 30$ Marks)

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