



22103119

QP CODE: 22103119

Reg No :

Name :

**B.Sc DEGREE (CBCS) REGULAR / IMPROVEMENT / REAPPEARANCE
EXAMINATIONS, OCTOBER 2022**

Second Semester

B.Sc Food Science & Quality Control Model III

Core Course - FS2CRT06 - FOOD MICROBIOLOGY, SANITATION AND HYGIENE

2017 ADMISSION ONWARDS

C058712C

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. Explain aflatoxins.
2. Mention about the protozoa.
3. Explain Transport media.
4. Explain log phase.
5. Explain nutritional requirements of bacterial growth.
6. Explain ergotism.
7. Mention about ropiness of bread.
8. Discuss about the microbial spoilage of vegetables.
9. Explain advantages of CIP.
10. Define sanitation.
11. Mention about different type of cleaning equipments.
12. List of different ways to control rodents.

(10×2=20)

Part B

*Answer any **six** questions.*

*Each question carries **5** marks.*





13. Explain bacterial cell structure.
14. Describe algal reproduction.
15. Explain compound microscope.
16. Explain nutritive value and use of SCP.
17. Discuss about botulism.
18. Discuss about neurolathirism.
19. Explain spoilage of dried beef.
20. Discuss about the factors influencing rate of spoilage of fish.
21. Explain spoilage of eggs.

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Mention about the viral replication.
23. Describe the structure and reproduction of algae.
24. Explain in detail about the contamination and spoilage of sugar and sugar products.
25. Explain about the contamination and spoilage of milk and milk products.

(2×15=30)

