

**E 3715**



**Reg. No.....**

**Name.....**

**B.Sc. DEGREE (C.B.C.S.S.) EXAMINATION, NOVEMBER 2022**

**Fourth Semester**

B.Sc. Botany (Vocational)

Vocational Subject—Food Microbiology

Vocational Course—FOOD FERMENTATION, FOOD INFECTION AND FOOD BORNE DISEASES

(2013—2016 Admissions)

Time : Three Hours

Maximum Marks : 60

**Part A**

*Answer all questions.*

*Each question carries 1 mark.*

1. Tempeh.
2. Salmonellosis.
3. Aflatoxicosis.
4. Dough used for Idly fermented by.
5. Vinegar.
6. Saverkraut.
7. Wine.
8. Poliomyelitis.

(8 × 1 = 8)

**Part B**

*Answer any six questions.*

*Each question carries 2 marks.*

9. What is Food Vending ?
10. Explain viral gastro enteritis.
11. Discuss leavening.

**Turn over**





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12. Give an account on botulism.
13. State the symptoms of Amoebiasis.
14. Discuss infectious hepatitis.
15. State the impacts of *Campylobacter jejuni*.
16. State the effect of temperature on yeast fermentation.
17. State examples for poisonous fungi.
18. Explain the processing of cocoa.

(6 × 2 = 12)

### Part C

*Answer any four questions.  
Each question carries 4 marks.*

19. Give an account on processing of tea.
20. Explain the importance of food sanitation.
21. State examples of poisonous plants.
22. Discuss staphylococcus poisoning.
23. Discuss processing of vanilla.
24. Explain enterotoxins and endotoxins.

(4 × 4 = 16)

### Part D

*Answer any two questions.  
Each question carries 12 marks.*

25. Write an essay on Water borne diseases.
26. Discuss typhoid fever with reference to laboratory testing and preventive measures.
27. Discuss food infection and food intoxication.
28. Give an account on preparation and maintenance of bacterial and fungal cultures.

(2 × 12 = 24)

