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**BSCMBC 354**

**Credit Based VI Semester B.Sc. Degree Examination, September 2022  
(2020-21 and earlier batches) (Semester Scheme)**

**MICROBIOLOGY**

**Paper – VII : Food and Industrial Microbiology**

Time : 3 Hours

Max. Marks : 80

- Instructions:** 1) Answer **both** Part – A and Part – B.  
2) Draw **neat** labeled diagrams **wherever** necessary.

**PART – A**

1. Answer **any ten** of the following questions : **(2×10=20)**
- Exotoxin.
  - Reductase test.
  - Sparger.
  - Secondary metabolite.
  - Silage.
  - Buttermilk.
  - Antifoam agent.
  - Aspergillus niger*.
  - Canned food.
  - DMC.
  - Photobioreactor.
  - Must.

**PART – B**

Answer **any four** questions choosing **one full** question from **each** Unit.

**Unit – I**

2. a) Write a note on single cell protein. **4**  
b) Write a note on Spoilage of vegetables. **4**  
c) Explain different physical methods of preservation. **7**

OR

P.T.O.



- |   |   |
|---|---|
| 3. a) Write a note on Pickle.                             | 3 |
| b) Explain different methods of chemical preservation.    | 5 |
| c) Discuss about the factors affecting the Food spoilage. | 7 |

**Unit – II**

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|--|---|
| 4. a) Write a note on SPC.                   | 4 |
| b) Write a note on Lactic acid fermentation. | 4 |
| c) Discuss about pasteurization of Milk.     | 7 |

OR

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|---|---|
| 5. a) Write a note on COB test.           | 3 |
| b) Write a note on production of Yoghurt. | 5 |
| c) Discuss about the milk microflora.     | 7 |

**Unit – III**

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|---|---|
| 6. a) Write a note on Inoculum Preparation.             | 4 |
| b) Write a note on sterilization of fermentation media. | 4 |
| c) Discuss about batch and continuous fermenter.        | 7 |

OR

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|--|---|
| 7. a) Write a note on primary screening.       | 3 |
| b) Write a note on Tower fermenter.            | 5 |
| c) Explain the structure of typical fermenter. | 7 |

**Unit – IV**

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|--|---|
| 8. a) Write a note on bioleaching.       | 4 |
| b) Write a note on Vinegar production.   | 4 |
| c) Discuss about the production of wine. | 7 |

OR

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|--|---|
| 9. a) Write a note on gibberllins.                   | 3 |
| b) Write a note on production of penicillin.         | 5 |
| c) Explain in detail about the production of biogas. | 7 |
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