**ST. JOSEPH’S COLLEGE (AUTONOMOUS), BENGALURU -27**

**B.Sc. (MICROBIOLOGY)–VI SEMESTER**

**SEMESTER EXAMINATION: APRIL 2023**

**(Examination conducted in May 2023)**

**MB 6118 – FOOD AND FERMENTATION TECHNOLOGY**

**(For current batch students only)**

**Time: 2 ½ Hours Max Marks: 70**

**This question paper contains 1 printed page and 4 parts**

**I. Answer any five of the following. 5x3=15**

1. What are Antifoams? Citing examples, give their importance.

2. List the crude sources of Nitrogen in media giving their significance.

3. What is SSF?

4. Illustrate the breakdown of Carbohydrates in spoilt foods.

5. Why is Canning an important method of food preservation? Give reasons.

6. Write a note on the Test for Mastitis.

7. What is Ropiness?

**II. Answer any five of the following. 5x5=25**

8. Write notes on Maintenance of Industrially important microorganisms.

9. List and briefly describe the different Rapid Platform Tests.

10. Diagrammatically describe the Typical Stirred Fermenter.

11. Compare Batch and Continuous fermentation processes.

12. Discuss Salmonellosis.

13. Write notes on the factors affecting microbial growth in foods.

14. Explain the types and use of low temperature in preservation of foods.

**III. Answer any two of the following. 2x10=20**

15. Describe the production of Cheese in detail.

16. Discuss the methods of cell disruption techniques in product recovery.

17. How does Mutation play an important role in Strain Improvement? Explain.

**IV. Answer the following. 1x10=10**

18. If food grains get contaminated, what are the possible changes that can occur resulting in fatalities in animals and humans? Identify a potential secondary metabolite. Write notes on one such substance giving its characteristics and implications.