

Reg. No.:



Name:

University of Kerala

U8761

Second Semester FYUGP Degree Examination, April 2025

Discipline Specific Core Course

FOOD TECHNOLOGY

UK2DSCFDT101 - Food Microbiology

Academic Level: 100-199

Time: 1 Hour 30 Minutes(90 Mins.)

Max. Marks: 42

Part A. 6 Marks.Time:6 Minutes.(Cognitive Level:Remember(RE)/Understand(UN)) Objective Type. 1 Mark Each.Answer all questions

Qn No.	Question	CL	CO
1	Name the chemical sterilizing agent that is used to sterilize heat-sensitive materials,such as plastics and rubber.	RE	3
2	Identify the method used to prevent spoilage of milk by removing heat, thereby killing off microorganisms.	RE	3
3	Identify the type of fermented dairy product that is made by coagulating milk with rennet, resulting in a solid curd.	UN	2
4	Identify the type of fermented dairy product that is made by adding bacterial cultures to milk, resulting in a thick and creamy texture.	UN	2
5	Give the name of the physical sterilizing agent that uses ultraviolet (UV) light to kill microorganisms.	UN	3
6	Indicate the type of food poisoning caused by the bacterium Staphylococcus aureus.	UN	3

Part B.8 Marks.Time:24 Minutes.(Cognitive Level:Understand(UN)/Apply(AP))Short Answer. 2 marks each.Answer all questions

Qn No.	Question	CL	CO
7	Outline the sources of contamination during food production, processing, and handling.	UN	3
8	Differentiate between defined and undefined media.	UN	1
9	Explain the mechanism of action of autoclaving as a sterilizing agent.	AP	3
10	Explain the role of microorganisms in food spoilage.	AP	2

Part C. 28 Marks.Time:60 Minutes (Cognitive Level:Apply(AP)/Analyse(AN)/Evaluate(EV)/Create(CR)) Long Answer.7 marks each.Answer all 4 Questions choosing among options * within each question

Qn No.	Question	CL	CO
11	A) Interpret the difference between selective and differential media. OR B) Differentiate between food poisoning and food intoxication, discussing their respective causes and symptoms.	AP	1, 3
12	A) Analyze the factors that influence the severity of symptoms of food poisoning, food intoxication, and food infection. OR B) Analyse the nutritional benefits of fermented dairy products.	AN	3, 4
13	A) Evaluate the importance of rapid investigation and response to foodborne disease outbreaks. OR B) Evaluate the mechanism of action of heat in controlling microorganisms.	EV	5, 1
14	A) Estimate the potential health benefits of consuming fermented foods, including their probiotic content and potential anti-inflammatory effects. OR B) Estimate the impact of food safety practices on the food industry, including the costs of implementation and the benefits of reduced foodborne illness.	CR	3, 4