

B.Sc. DEGREE EXAMINATION, NOVEMBER 2018
I Year I Semester
Core Major- Paper II
MICROBIOLOGY

Time : 3 Hours

Max.marks :75

Section A ($10 \times 2 = 20$) Marks

Answer any **TEN** questions

1. Classify microorganisms.
2. What are the sanitary tests done in water?
3. List any TWO uses of disinfectant.
4. What are the two advantages of pasteurization?
5. Define hypersensitivity.
6. List any four antibiotics used in chemotherapy.
7. List any FOUR causes for spoilage of canned foods.
8. Define Food spoilage.
9. What is putrefaction?
10. List any 4 fermented food products.
11. What is botulism?
12. Any two measures to prevent microbial food poisoning.

Section B ($5 \times 5 = 25$) Marks

Answer any **FIVE** questions

13. Explain any 2 water borne infections.
14. Draw and explain the working of an autoclave.
15. Describe passive immunity.
16. Contamination spoilage occurring in egg.
17. Highlight the effects of salmonellosis.
18. Explain the sanitary tests done on water.
19. What are the general microbial spoilage found in vegetables?

Section C ($3 \times 10 = 30$) Marks

Answer any **THREE** questions

20. Define micro-organisms. Discuss the structure, classification, motility, nutrition and reproduction of Bacteria.
21. Explain the ways of domestic purification of water.
22. What is antigen and antibody reaction? Explain with any two examples.
23. What are the common types of spoilage found in milk? Explain the different preservative methods used for milk and milk products.
24. What are food borne infections. Describe any two of them.

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