

B.Sc DEGREE EXAMINATION, APRIL 2019
I Year I Semester
Microbiology

Time : 3 Hours

Max.marks :75

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

Answer any **TEN** questions

1. List any four micro organisms found in soil.
2. Define Pasteurisation.
3. Give the classification of foods based on spoilage.
4. Differentiate between antigen and antibody.
5. List down the domestic and industrial methods of water purification.
6. Define: allergy and hypersensitivity.
7. What are antibiotics? List the complications arising due to constant use of antibiotics.
8. Write a note on chemotherapy.
9. What are the measures to prevent microbial food poisoning?
10. List the different types of spoilage seen in cereal and cereal products.
11. Give the composition of sewage.
12. Define the Thermal Death Time.

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

Answer any **FIVE** questions

13. Elaborate on nitrogen cycle.
14. Write a note on contamination of milk.
15. Differentiate between slow and rapid sand filters.
16. Give an account on the modes of transmission of infection.
17. Explain the factors affecting spoilage of foods.
18. Differentiate between food poisoning and infection.
19. Give the classification of immunity.

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

Answer any **THREE** questions

20. What are the tests done for checking the sanitary quality of water?
21. Enumerate on contamination and spoilage of fruits and vegetables.
22. Elaborate on different methods of food preservation.
23. Illustrate and explain on microbiology of soil.
24. Define disinfection. Write a note on different methods of disinfection.

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