

B.Sc. DEGREE EXAMINATION, APRIL 2020
I Year I Semester
Microbiology

Time : 3 Hours

Max.marks :75

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

Answer any **TEN** questions

1. Total bacterial count
2. Nitrogen cycle
3. Natural disinfectant
4. Sand filters
5. Phagocytosis
6. Antibodies
7. Canning
8. List the biological factors that cause food spoilage.
9. Putrefaction
10. Food poisoning
11. Chemotherapy
12. Drug allergy

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

Answer any **FIVE** questions

13. Write a note on the common micro-organisms found in soil and water.
14. Brief note on Pasteurization.
15. What are the complications arising due to constant usage of antibiotics?
16. Classify foods based on food spoilage.
17. Describe the role of micro-organisms in putrefaction and decay of foods.
18. Differentiate natural and artificial immunity
19. Explain the 'Three pitchers system' – use in domestic filtration of water.

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

Answer any **THREE** questions

20. Explain the morphology of protozoa – reproduction and motility.
21. Give a detailed note on application of Sterilization in dry and moist heat.
22. Elaborately explain: a) types of allergy b) Hypersensitivity.
23. Explain a) Preservation by drying b) Contamination and spoilage of eggs
24. Explain food borne diseases.

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