

APRIL 2017

1709206/PMYA14A

Time : Three hours

Maximum : 75 marks

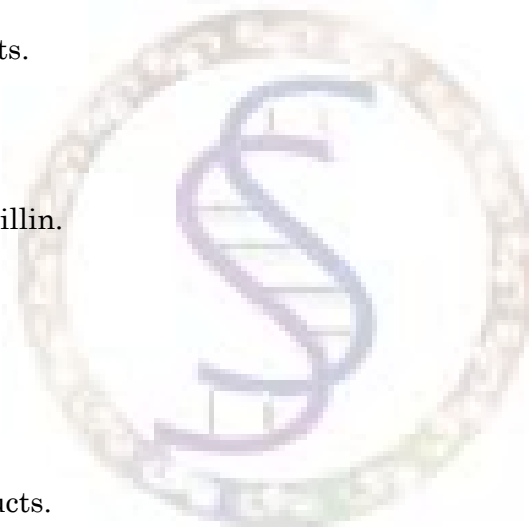
SECTION A — (10 × 1 = 10 marks)

Answer any TEN questions.

Each question carries 1 mark.

Define the following terms :

1. DNA viruses.
2. Generation time.
3. Rancidity.
4. Fungal spoilage of fruits.
5. Gastroenteritis.
6. EHEC.
7. Mode of action of penicillin.
8. Acyclovir.
9. Strain improvement.
10. BGA.
11. Selective medium.
12. Fermented dairy products.



SECTION B — (5 × 5 = 25 marks)

Answer any FIVE questions.

Each question carries 5 marks.

13. Taxonomy and classification of viruses.
14. Contamination and spoilage of vegetables.
15. Botulism.
16. Antiviral agents.
17. Production of citric acid.
18. Role of staphylococcus in food infection.
19. Define antimicrobial chemotherapy and add a note on general characteristics of antimicrobial agents.

SECTION C — (4 × 10 = 40 marks)

Answer any FOUR questions.

Each question carries 10 marks.

20. Explain growth curve and the measurements of microbial growth.
21. Describe the contamination and spoilage of milk and milk products.

22. Discuss in detail about the causes, prevention and treatment of Haemophilus influenzae.
23. Write a detailed account on production of streptomycin.
24. Elaborate on strain improvement by mutation.
25. Explain the industrial production of alcohol.

