

APRIL 2018

1710315/UMYA42A

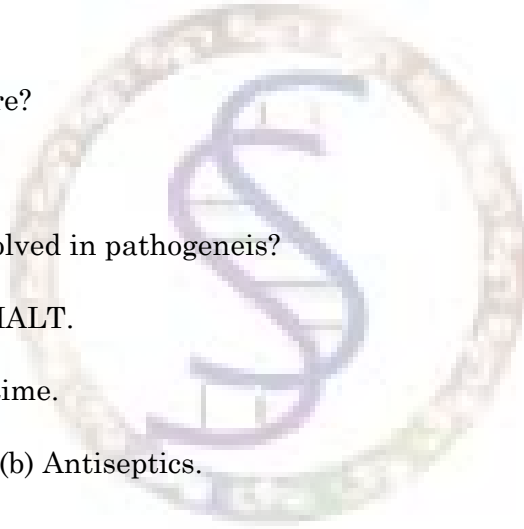
Time : Three hours

Maximum : 75 marks

SECTION A — (10 × 2 = 20 marks)

Answer any TEN questions.

1. What are the different microbes involved in food spoilage?
2. What are the diseases of humans transmitted by airborne pathogens?
3. Define putrefaction.
4. Define pasteurization.
5. What is a starter culture?
6. Define a pathogen.
7. What are the steps involved in pathogenesis?
8. Write a short note on MALT.
9. Define Thermal death time.
10. Define (a) Disinfectant (b) Antiseptics.



11. Write a note on spices of preservatives.
12. Write a note on Moist sterilization.

SECTION B — (5 × 5 = 25 marks)

Answer any FIVE questions.

13. Write a brief note on microbes in air.
14. Write a short note on the preservation of foods by
(a) tumeric (b) oils.
15. Give a brief account on pasteurization.
16. What are Antibodies? Define the production of penicillin.
17. Write a short note on lymph node.
18. Tabulate the disease caused by microbes to humans.
19. How will you maintain a personal hygiene and sanitation?

SECTION C — (3 × 10 = 30 marks)

Answer any THREE questions.

20. Give a detail note on spoilage of food by microbes.
21. Explain the production of Alcoholic beverages.

22. Write in detail about AIDS.
 23. Explain the steps involved in pathogenesis.
 24. Give a detail account on genetic engineering.
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