

NOVEMBER 2017

1710212/PMYA14C

Time : Three hours

Maximum : 75 marks

SECTION A — (10 × 1 = 10 marks)

Answer any TEN questions.

Each question carries 1 mark.

1. Lysogeny.
2. Lag phase.
3. Canning.
4. Organisms involved in cheese production.
5. Botulism.
6. Aflatoxin.
7. Amphotericin B.
8. Acyclovir.
9. α -amylase producing organisms.
10. Rhizobium Sp.
11. Deuteromycetes.
12. Special media.



SECTION B — (5 × 5 = 25 marks)

Answer any FIVE questions.

Each question carries 5 marks.

13. Classification of virus.
14. Spoilage of fruits.
15. Staphylococcal food infection.
16. Streptomycin as antimicrobial agent.
17. Industrial production of alcohol.
18. Prevention, control and treatment of Mycobacterium.
19. Production of yoghurt.

SECTION C — (4 × 10 = 40 marks)

Answer any FOUR questions.

Each question carries 10 marks.

20. Discuss in detail on growth curve.
21. Elaborate on food preservation by low temperature.
22. Describe in detail about bacterial food poisoning.

23. Illustrate the significance of antimicrobial chemotherapy.
 24. Explain strain improvement by mutation.
 25. Give a detailed note on downstream processing.
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