

NOVEMBER 2017

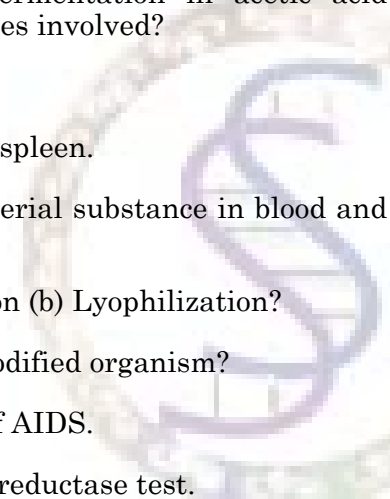
1710113/UMYA42A

Time : Three hours

Maximum : 75 marks

SECTION A — (10 × 2 = 20 marks)

Answer any TEN questions.

1. Name the microbes causes spoilage in fruits.
 2. What are indoor and outdoor microbes in air?
 3. Define Ranicidity.
 4. List out the microbes responsible in fermentation products of milk.
 5. What are the two fermentation in acetic acid production and microbes involved?
 6. What is an infection?
 7. Write the functions of spleen.
 8. What are the antibacterial substance in blood and tissues?
 9. What is (a) Incineration (b) Lyophilization?
 10. What is genetically modified organism?
 11. Write the symptoms of AIDS.
 12. How will you perform reductase test.
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SECTION B — (5 × 5 = 25 marks)

Answer any FIVE questions.

13. Explain a short note on Air borne disease.
14. Write a brief note on purification of air.
15. Give account on phosphatase test.
16. Explain the production of citric acid.
17. Write a short note on natural active immunity.
18. Write a note on chemicals used to control microbes.
19. Give a brief account on biotechnology.

SECTION C — (3 × 10 = 30 marks)

Answer any THREE questions.

20. Write a detail note on food preservation by (a) Turmeric (b) Salt (c) Spices (d) Oil (e) Sugar.
21. Explain some dairy products produced by microbes.
22. Explain the production of different antibiotics.
23. Write in detail about primary lymphoid organ with a neat diagram.
24. Give a detailed account on physical methods to control pathogens.