

Reg. No.:	•
Name:	



University of Kerala

First Semester Degree Examination,November 2024
Four Year Under Graduate Programme
Multi Disciplinary Course
MICROBIOLOGY

UK1MDCMBYIOI - MICROBES IN DAILY LIFE

Academic Level: 100-199

Time: 1½ Hours Max. Marks: 42

Part A.

Answer All Questions. 1 Mark Each. Objective Type Questions. (Cognitive Level: Remember/Understand)
6 Marks. Time: 6 Minutes

Qn. No.	Question	Cognitive Level	Course Outcome(CO)	
1.	Give examples for thermophilic microbes	Remember	CO1	
2.	Name microorganisms found on human skin	Remember	CO1	
3.	Name the microorganisms used in dairy industry	Remember	CO2	
4.	Application of antibiotics inhibit the growth of which group of microorganisms	Understand	CO3	
5.	Describe the role of yeast in wine production	Understand	CO4	
6.	Name the primary bacteria used to make yoghurt.	Understand	CO4	

Part B.

Answer All Questions. 2 Marks Each. Short Answer Questions. (Cognitive Level: Understand/Apply/Create)
8 Marks. Time: 24 Minutes

Qn. Cognitive Course Question No. Level Outcome(CO) Describe the main types of microorganisms found in 7. Understand CO1 deep sea environments. Evaluate the role of lactic acid bacteria in inhibiting 8. the growth of spoilage organisms during the fermenta-**Evaluate** CO4 tion of sauerkraut and the implications for food safety. Describe the key roles that beneficial microorganisms 9. Understand CO₂ play in promoting agriculture. Describe the causative agent of botulism and how it 10. Understand CO₃ produces its harmful effects in the human body.

Part C. Answer All Questions. 7 Marks Each. Choosing among options within each question Long Answer Questions. (Cognitive Level: Understand/Evaluate)

28 Marks. Time: 60 Minutes

Qn. No.	Question	Cognitive Level	Course Outcome (CO)
11.	A)Discuss the different types of microorganisms found in air. OR B)Discuss the diversity of microorganisms present in the human body.	Understand Understand	CO1
12.	A)Describe the role of microorganisms in the fermentation and production of dairy products. OR B)Describe the role of microorganisms in environmental microbiology, focusing on their contributions to nutrient cycling, bio degradation, and ecosystem health.	Understand Understand	CO2
13.	A)Design a new wine blend that incorporates unique grape varieties and outline the steps you would take to achieve the desired flavor profile and aroma. OR B)Imagine you are tasked with creating a new type of cheese. What unique ingredients and processes would you use to develop its flavor, texture, and appearance?	Create Create	CO4
14	A)If a confirmed Nipah virus case is identified, what steps should public health officials take to effectively trace contacts and prevent further transmission within the community? OR B)Describe Typhoid, focusing on its causative agent, transmission methods, and symptoms.	Apply Understand	CO3