

**PGDFSQM-2**

**1st Year Examination, Academic Batch 2017-18**

**Food Microbiology**

*Time : 3 Hours ]*

*[ Max. Marks : 100*

*Note. Attempt any Five questions. All questions carry equal marks.*

**Q.1 (A) Fill in the blanks:-**

(i) The period of observation of MBRT is.....hours.

(ii) Streaking is done to.....

(iii) Spoilage micro-organisms in jams and pickles are called.....and.....respectively.

(iv) Media for plating halophytes is.....

(v) Formula for percent acidity in milk.....

**(B) Give the scientific names of the following:-**

(i) Baker's Yeast.....

(ii) Bread Mold.....

(iii) Coccid in bunches.....

(iv) Aerobic spore former.....

(v) Anaerobic spore former.....

**Q.2** What are the various types of fermentations? Give one example of each fermented food

type-Oriental, Indian, Caucasus and Lebanon?

**Q.3 (A)** What is Traceability according to ISO definition?

**(B)** What is the principle of LST-MUG method for the detection of Ecolab?

**Q.4 (A)** What is the difference between verification and validation?

**(B)** Classify bacteria on the basis of their morphology?

**Q.5** What do you understand by microbiological media? Discuss various types of microbiological media and their method of preparation.

**Q.6** Describe the causes of spoilage of food. Explain the role of food as carrier of spoilage organisms?

**Q.7** Explain major bacterial pathogens found in foods with the common source of contamination of these pathogens?

**Q.8** Discuss immunological methods and bits used specially for quick detection of food borne pathogens.