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**PGDFSQM-2**

**1<sup>st</sup> Year Examination, Calendar Batch 2017**

**Food Microbiology**

*Time : 3 Hours ]*

*[ Max. Marks : 100*

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

Q.1. What causes food spoilage? How do bacteria spoil food? Define water activity? What is a growth curve?

Q.2. Give the scientific names of the following:-

- (i) Baker's Yeast.....
- (ii) Bread Mold.....
- (iii) Cocci in bunches.....
- (iv) Aerobic spore former.....
- (v) Anaerobic spore former.....

Q.3. What is the food preservation? What are the principles of food preservation?

Q.4. What are the broad-level crucial practices to be followed in a retail organization? State three categories of GTP hazards and their brief contents

Q.5. What is the main contaminant in the chilled and frozen meats? What are spoilage bacteria? Classify foods on the basis of their stability. What are the type of food spoilage?

Q.6. 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 halophiles is.....
- (v) Formula for percent acidity in milk.....

Q.7. What is a probiotic? What are the ideal properties of a probiotic? Define a probiotic? What are Probiotic micro – organism?

Q.8. What is systematic? Classify bacteria on the basis of their morphology? What is a bacteriophage? Define coliforms.