

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

- Q.23 Explain the general type of microbial spoilage in meat.
- Q.24 Describe the historical development in food microbiology in detail.
- Q.25 What types of common food pathogens responsible for food borne disease?

No. of Printed Pages : 4

Roll No.

221124

2nd Year / Food Technology

Subject : Food Microbiology

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

- Q.1 Shredded cabbage is the starting product for which of the following fermented food?
- a) Sauerkraut b) Pickles
c) Green olives d) Sausage
- Q.2 The portion of the growth Curve where rapid growth of bacteria is observed is known as _____
- a) Lag phase b) Logarithmic phase
c) Stationary phase d) Decline phase
- Q.3 The generation time for E.coli is _____
- a) 20 minutes b) 35 minutes
c) 2 minutes d) 13 minutes

Q.4 What is HACCP?

- a) A food safety management system
- b) A food borne pathogen
- c) A type of food additive
- d) A type of food preservation technique

Q.5 Which of the following instrument is used for the bacterial count?

- a) Petroff-Hausser counting chamber
- b) Microscope
- c) Chemostat
- d) Turbidostat

Q.6 Which of the following is not a method of preservation?

- a) Canning
- b) Freezing
- c) Fermentation
- d) Cooking

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. $(6 \times 1 = 6)$

Q.7 Enlist various methods of food preservation.

Q.8 Which micro-organism is responsible for discoloration of meat?

Q.9 Define food safety.

Q.10 Define pasteurization.

Q.11 Define freezing .

Q.12 Expand TDT.

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. $(8 \times 4 = 32)$

Q.13 Give the importance of microorganisms in food.

Q.14 Which types of microorganism found in milk.

Q.15 Enlist various methods of food preservation.

Q.16 Define food poisoning . Why it occurs?

Q.17 What are antimicrobial agents?

Q.18 What are the factors responsible for food borne disease?

Q.19 Explain microbiology of bread.

Q.20 Define food microbiology.

Q.21 Define F, Z and D value.

Q.22 What is the significance of food microbiology?