Q.27 What are the factors affect the heat resistance of microorganisms.

Q.28 Explain the microbiology of fruit juice.

Q.29 What are the control measures for prevention of food borne diseases?

Q.30 Explain egg spoilage in detail.

Q.31 Describe various methods of food preservation.

Q.32 What is the difference between freezing and chilling?

Q.33 Explain microbiology of cheese.

Q.34 Explain the desirable role of microorganisms in food.

Q.35 What factors should keeping in mind before adding antimicrobial agents in food?

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x10=20)

Q.36 Describe the historical development in food microbiology in detail.

Q.37 Define food spoilage. What are the factors that affect the spoilage of food?

Q.38 Explain microbiology of meat in detail.

No. of Printed Pages : 4 181131/121131/031131
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3rd Sem / Food Technology
Subject:- Food Microbiology

Time : 3Hrs. M.M. : 100

SECTION-A

Note: Multiple choice questions. All questions are compulsory (10x1=10)

Q.1 The time-temperature combination for HTST pasteurization of 71.1°C for 15 sec is selected on the basis of_____.

a) E.coli b) Coxiella Burnetii
c) C.botulinum d) B.subtilis

Q.2 Putrefaction is food spoilage due to the decomposition of_____

a) Proteins and amino acids
b) Phospholipids and fatty acids
c) DNA and RNA
d) Starches and simple sugars

Q.3 The oxidation of fatty acids in diary products leads to

a) The holes in cheese such as swiss cheese
b) Rancidity
c) Food poisoning
d) Ice cream production

Q.4 What are the intrinsic factors for the microbial growth?

a) pH
b) moisture
c) oxidation-reduction potential
d) all of these

Q.5 Black mold rot is caused by
a) flavus b) Apergillus niger
c) Trichoderma d) Trichothecium roseum

Q.6 Which factor is/are responsible for food borne illness?
a) inadequate cooling during storage
b) food from unsafe sources
c) poor hygiene
d) all of the above

Q.7 The microorganisms multiply and die in
a) Geometric order b) Logarithmic order
c) A-logarithmic order d) None of above

Q.8 Two types of fermentations are carried out for the production of
a) Pickle b) Yoghurt
c) Vinegar d) Sausage

Q.9 TDT kills_____ percent micro-organisms.
a) 50% b) 90%
c) 60% d) 70%

Q.10 Chitosan is a type of_____
a) Polymer b) polysaccharide
c) Both d) none

SECTION-B

Note: Objective type questions. All questions are compulsory. (10x1=10)

Q.11 Define sterilization.

Q.12 Expand TDT.

Q.13 Define aerobic bacteria.

Q.14 Define microscope.

Q.15 Enlist four physical antimicrobial agents.

Q.16 Which microorganism is responsible for the production of curd?

Q.17 Define F value.

Q.18 Define food poisoning.

Q.19 Define the term food preservation.

Q.20 What is lipolysis?

SECTION-C

Note: Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)

Q.21 Describe various chemical antimicrobial agents.

Q.22 Define pasteurization. Explain its types.

Q.23 Explain the microbiology of poultry.

Q.24 Define growth curve in detail.

Q.25 Explain the significance of food microbiology.

Q.26 Explain the term Intoxication and Infection.