

- Q.25 What are the factors responsible for food borne illness?
 - Q.26 What is the difference between aerobic and anaerobic microorganisms with examples?
 - Q.27 What are the sources of contamination in milk?
 - Q.28 Define the term food microbiology and give its objectives.
 - Q.29 Discuss about history of food microbiology.
 - Q.30 What are the types of spoilage in butter?
 - Q.31 Why antimicrobial agents are added to food?
 - Q.32 Explain TDT in detail.
 - Q.33 Define growth curve in detail.
 - Q.34 Explain the importance of food microbiology.
 - Q.35 Explain the undesirable role of microorganisms in food.

SECTION-D

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

- Q.36 Explain the microbiology of fruits and vegetables in detail.

Q.37 Describe various food borne pathogens in detail.

Q.38 What are various factors affecting heat resistance of microorganisms?

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3rd Sem / Branch : Food Technology Subject:- Food Microbiology

Time : 3Hrs. M.M. : 100

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SECTION-A

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

- Q.1 Laminar flow hood works on the principle of.

 - High-Efficiency particulate air filter
 - high-energy particulate filter
 - high energy pressure air filter
 - none of the above

Q.2 _____ is the time required to kill known number of microorganisms at a given temperature.

 - TDP
 - DRT
 - HTST
 - TDT

Q.3 Watery soft rot is found mostly in.

 - Fruits
 - Vegetables
 - Cereals
 - All of these

Q.4 E.Coli has a number of group of pathogens-

 - 3
 - 2
 - 4
 - 5

- Q.5 Clostridium botulinum mainly result in spoilage of _____ foods.
a) High acid food b) Acidic food
c) Medium acid food d) Low acid food
- Q.6 Ropiness of home-made breads due to.
a) Bacillus subtilis
b) Lactococcus cremoris
c) Both of the above
d) None of the above
- Q.7 Lysozyme is a _____.
a) Enzyme b) Bacteria
c) Fungi d) None of these
- Q.8 Turmeric have a _____.
a) Bacteriostatic property
b) Coloring property
c) Anbtifungal property
d) All of these
- Q.9 Centrifugation is used for _____.
a) Solid food b) Semi solid food
c) liquid food d) All
- Q.10 The first phase of growth curve is _____.
a) Log phase b) Lag phase
c) y phase d) None

SECTION-B

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

- Q.11 Expand MBRT.
Q.12 Define pasteurization.
Q.13 Define anaerobic bacteria.
Q.14 Define Z value
Q.15 Define the term microbiology.
Q.16 Enlist four chemical antimicrobial agents.
Q.17 Which microorganism is responsible for the production of bread?
Q.18 Define food intoxication.
Q.19 Define the term food spoilage.
Q.20 What is putrefaction?

SECTION-C

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

- Q.21 Describe various physical antimicrobial agents.
Q.22 Define sterilization. Which type of instrument is used for it?
Q.23 Describe the factors affecting storage requirements of cereals.
Q.24 Explain the microbiology of meat.