

- Q.26 Explain briefly “Lyophilization” method briefly.

Q.27 Distinguish between cheese and paneer.

Q.28 Draw a microbial growth curve and explain its phases.

Q.29 Why Mitochondria is known as power house of the cell?

Q.30 Explain the functions of endoplasmic reticulum.

Q.31 Define the terms:

 - a) disinfection
 - b) asepsis
 - c) sterilization

Q.32 Explain the reproduction of mold.

Q.33 Why we study the microbiology? Explain its objectives.

Q.34 Explain the intrinsic factors that affect the microbial growth.

Q.35 Classify the bacteria on different basis of requirements.

SECTION-D

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

- Q.36 Differentiate between gram positive and gram negative bacteria in detail.

Q.37 Define pure culture. Explain various isolation techniques of pure culture in detail.

Q.38 Explain the structure, growth requirements and reproduction of yeast.

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**2nd Sem./ Food Technology
Subject : Basic Microbiology**

Time : 3 Hrs.

M.M. : 100

SECTION-A

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

- Q.1 Viruses are Known to infect _____

a) Plant b) Bacteria

c) Fungi d) All organisms

Q.2 Most microbes grow best at pH values of

a) 5 b) 8

c) 7 d) None of these

Q.3 What are the intrinsic factors for the microbial growth?

a) pH

b) Moisture

c) Oxidation-reduction potential

d) All of these

Q.4 Aerobic colony count (ACC) is also known as

a) total viable count (TVC)

b) Aerobic plate count (APC)

c) Standard plate count (SPC)

- d) All of these
- Q.5 The manufacturer of baker's yeast involve
a) S. cerevisiae b) Bacillus subtilis
c) S. Thermophilus d) None of these
- Q.6 Pasteurization is a
a) Low temperature treatment
b) Steaming treatment
c) High temperature treatment
d) Low and high temperature treatment
- Q.7 Food preservation involves
a) Increasing shelf life of food
b) Ensuring safety for human consumption
c) Both A and B
d) None of these
- Q.8 Which of the following articles can be sterilized in an autoclave?
a) Gloves b) Culture media
c) Dressing material d) all of these
- Q.9 Study of algae is called as
a) Mycology b) Bacteriology
c) Algylogy d) Phycology
- Q.10 Average size of bacterium is
a) 0.5 um b) 1.0 um
c) 2.5 um d) 5.0 um

SECTION-B

- Note:** Objective type questions. All questions are compulsory. (10x1=10)
- Q.11 Enlist the extrinsic factors for microbial growth.
- Q.12 Mesophiles are expected to grow at _____ temperature.
- Q.13 Agar solidifies at _____ temperature.
- Q.14 A virus is a tiny infectious _____ (particle/ living thing)
- Q.15 A mixed culture is one that contains _____ species.
- Q.16 Microbiology is the study of _____.
- Q.17 _____ bacteria which converts milk into curd.
- Q.18 The temperature / pressure combination for an autoclave is _____
- Q.19 Eye can not resolve any image less than _____ im.
- Q.20 Who discovered the microscope?

SECTION-C

- Note:** Short answer type questions. Attempt any Twelve questions out of fifteen questions. (12x5=60)
- Q.21 Why bacteria undergo stationary phase?
- Q.22 How microbes are harmful to us?
- Q.23 Describe the historical developments in microbiology.
- Q.24 Draw a well labeled structure of bacteria and explain it in brief.
- Q.25 Differentiate between prokaryotic and eukaryotic cell.