

### 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?

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Roll No. ....

**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 preservation?
- a) Canning
  - b) Freezing
  - c) Fermentation
  - d) Cooking

#### SECTION-B

**Note:** Objective/ Completion type questions. All questions are compulsory. (6x1=6)

- Q.7 Enlist various methods of food preservation.
- Q.8 Which micro-organism is responsible for discoloration of meat?

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- 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. (8x4=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?

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