

- Q.29 Write factors affecting growth of yeast and mould?
- Q.30 Write short note on pasteurization of milk?
- Q.31 Explain the pathogenic bacteria responsible for contamination of vegetables?
- Q.32 Write a note on microbial spoilage of ice-cream?
- Q.33 How bread is made? Explain the use of microbes in food production?
- Q.34 Name any four moulds beneficial for human beings?
- Q.35 Explain the factors affecting contamination of milk product: Butter?

SECTION-D

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

- Q.36 Describe microbial spoilage of foods? Enumerate the role of different food borne pathogens in spoilage?
- Q.37 Write short notes on microbiology of fruits and vegetable products?
- Q.38 Explain determination and importance of F, Z and D values in thermal processing of foods?

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Roll No.

3rd Sem / Branch : 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 most spoilage bacteria grows at _____
 a) Acidic pH b) Neutral pH
 c) Alkaline pH d) All of the above
- Q.2 What are the intrinsic factors for microbial growth?
 a) pH
 b) Moisture
 c) Oxidation Reduction Potential
 d) All of the above
- Q.3 Enumeration of microorganism refers to _____
 a) Non-selective plating, depending on the test.
 b) Either spiral plating, pour plate or spread plate of a food suspension on to a suitable selective agar
 c) Either A or B
 d) None of the above
- Q.4 The time-temperature combination for HTST pasteurization of 71.1C for 15 sec is selected on the basis of _____
 a) E.coli b) Coxiella Burnetii
 c) C.botulinum d) B.subtilis

- Q.5 Water activity can act as _____
- An extrinsic factor
 - A processing factor
 - An intrinsic factor determining the likelihood of microbial proliferation
 - All of these
- Q.6 Pasteurization is the heat treatment designed primarily to kill
- Vegetable forms of microorganism
 - All form of microorganism
 - Spore
 - None of the above
- Q.7 The time required to kill microorganism at a given lethal temperature is known as
- Z value
 - D value
 - C value
 - F value
- Q.8 The microorganisms multiply and die in
- Geometric order
 - Logarithmic order
 - A-logarithmic order
 - None of the above
- Q.9 Two types of fermentations are carried out for the production of
- Pickle
 - Yoghurt
 - Vinegar
 - Sausage
- Q.10 In bread manufacturing, alcoholic fermentation is carried out by
- Streptococcus thermophilus
 - Saccharomyces cerevisiae
 - S.carlsbergensis
 - Lactobacillus bulgaricus

SECTION-B

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

- Q.11 Write name of any two bacteria which causes food poisoning?
- Q.12 Define psychrophiles?
- Q.13 Define growth rate?
- Q.14 Write full form of HTST method of pasteurization?
- Q.15 Define micro-organism?
- Q.16 Write name of any two fermented food products?
- Q.17 Define putrefaction?
- Q.18 Define anaerobic bacteria?
- Q.19 Define pure culture?
- Q.20 What are the intrinsic factors for microbial growth?

SECTION-C

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

- Q.21 Describe various chemical agents as antimicrobial agents?
- Q.22 Explain the microbiology of cereals?
- Q.23 Explain the microbial contamination in sauces and juices?
- Q.24 Briefly explain the structure of egg?
- Q.25 List any four beneficial bacteria in food microbiology?
- Q.26 Define “Thermal Death Time”?
- Q.27 Write about various sources of microorganisms in milk?
- Q.28 Explain the preservation of high moisture cereals?