

- Q.18 What are the types of microbial food borne disease?
- Q.19 Why antimicrobial agents are added in food?
- Q.20 What is food irradiation? Explain.
- Q.21 Explain microbiology of cereal.
- Q.22 Define food fermentation.

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 fruits and vegetables.
- Q.24 What are antimicrobial agents? Which types are used for food preservation? Explain.
- Q.25 What types of common food pathogens responsible for food borne disease?

No. of Printed Pages : 4

Roll No.

221124

2nd Sem. / 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 The principal microorganism for yogurt is _____
- Streptococcus thermophilus
 - Leuconostoc citrovorum
 - Lactobacillus acidophilus
 - Streptococcus lactis
- Q.2 Lag phase is also known as _____
- period of initial adjustment
 - transitional period
 - generation time
 - period of rapid growth
- Q.3 Colony-forming units per ml is the unit of

- a) Microscopic count
 - b) Electronic enumeration
 - c) Plate count
 - d) Turbidimetric measurement
- Q.4 What is the ideal temperature range for most food borne pathogens to grow?
- a) 0-10°C b) 10-20°C
 - c) 20-30°C d) 30-40°C
- Q.5 What is food microbiology?
- a) The study of the microbial ecology of soil
 - b) The study of microbial communities on human skin
 - c) The study of the microorganisms that grow on and in food
 - d) The study of the viruses that infect animals
- Q.6 What is the purpose of pasteurization?
- a) To kill harmful bacteria in food
 - b) To reduce the water content of food
 - c) To add flavor to food
 - d) To increase the shelf life of food

SECTION-B

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

- Q.7 Enlist various microbes found in food.
- Q.8 Which microorganism is responsible for deterioration of bread?
- Q.9 Define food spoilage.
- Q.10 Define sterilization.
- Q.11 Define chilling.
- Q.12 Expand TDT.

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

- Q.13 What are the objectives of food microbiology?
- Q.14 Explain growth curve in detail.
- Q.15 What are the various sources of contamination in butter?
- Q.16 Explain bread spoilage.
- Q.17 What are the factors affect the heat resistance of microorganisms?