

- 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:
- disinfection
 - asepsis
 - 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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Roll No.

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 _____
- Plant
 - Bacteria
 - Fungi
 - All organisms
- Q.2 Most microbes grow best at pH values of
- 5
 - 8
 - 7
 - None of these
- Q.3 What are the intrinsic factors for the microbial growth?
- pH
 - Moisture
 - Oxidation-reduction potential
 - All of these
- Q.4 Aerobic colony count (ACC) is also known as
- total viable count (TVC)
 - Aerobic plate count (APC)
 - 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 μm b) 1.0 μm
 c) 2.5 μm d) 5.0 μm

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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 _____ μm .
- 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.

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