

- Q.25 What are the factors responsible for food borne illness?
- Q.26 What is the difference between aerobic and anaerobic microorganisms with examples?
- Q.27 What are the sources of contamination in milk?
- Q.28 Define the term food microbiology and give its objectives.
- Q.29 Discuss about history of food microbiology.
- Q.30 What are the types of spoilage in butter?
- Q.31 Why antimicrobial agents are added to food?
- Q.32 Explain TDT in detail.
- Q.33 Define growth curve in detail.
- Q.34 Explain the importance of food microbiology.
- Q.35 Explain the undesirable role of microorganisms in food.

SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)
- Q.36 Explain the microbiology of fruits and vegetables in detail.
- Q.37 Describe various food borne pathogens in detail.
- Q.38 What are various factors affecting heat resistance of microorganisms?

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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 Laminar flow hood works on the principle of.
- High-Efficiency particulate air filter
 - high-energy particulate filter
 - high energy pressure air filter
 - none of the above
- Q.2 _____ is the time required to kill known number of microorganisms at a given temperature.
- TDP
 - DRT
 - HTST
 - TDT
- Q.3 Watery soft rot is found mostly in.
- Fruits
 - Vegetables
 - Cereals
 - All of these
- Q.4 E.Coli has a number of group of pathogens-
- 3
 - 2
 - 4
 - 5

- Q.5 Clostridium botulinum mainly result in spoilage of _____ foods.
- a) High acid food b) Acidic food
c) Medium acid food d) Low acid food
- Q.6 Ropiness of home-made breads due to.
- a) Bacillus subtilis
b) Lactococcus cremoris
c) Both of the above
d) None of the above
- Q.7 Lysozyme is a _____.
- a) Enzyme b) Bacteria
c) Fungi d) None of these
- Q.8 Turmeric have a _____.
- a) Bacteriostatic property
b) Coloring property
c) Antibifungal property
d) All of these
- Q.9 Centrifugation is used for _____.
- a) Solid food b) Semi solid food
c) liquid food d) All
- Q.10 The first phase of growth curve is _____.
- a) Log phase b) Lag phase
c) y phase d) None

SECTION-B

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

- Q.11 Expand MBRT.
- Q.12 Define pasteurization.
- Q.13 Define anaerobic bacteria.
- Q.14 Define Z value
- Q.15 Define the term microbiology.
- Q.16 Enlist four chemical antimicrobial agents.
- Q.17 Which microorganism is responsible for the production of bread?
- Q.18 Define food intoxication.
- Q.19 Define the term food spoilage.
- Q.20 What is putrefaction?

SECTION-C

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

- Q.21 Describe various physical antimicrobial agents.
- Q.22 Define sterilization. Which type of instrument is used for it?
- Q.23 Describe the factors affecting storage requirements of cereals.
- Q.24 Explain the microbiology of meat.