

- 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?

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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?