

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

- Q.23 Explain all the factors that affect the heat resistance of microorganisms.
- Q.24 What are the various sources of contamination in milk and how that can be overcome?
- Q.25 Write a short note on antimicrobial agents and their mechanism of action.

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 Shredded cabbage is the starting product for which of the following fermented food?
- a) Sauerkraut b) Pickles
c) Green olives d) Sausage
- Q.2 The portion of the growth curve where rapid growth of bacteria is observed is known as _____
- a) Lag phase b) Logarithmic phase
c) Stationary phase d) Decline phase
- Q.3 The generation time for E.coli is _____
- a) 20 minutes b) 35 minutes
c) 2 minutes d) 13 minutes

- Q.4 Ropiness of home-made bread is due to-

 - Bacillus subtilis
 - Lectococcus cremoris
 - Lectrococcus lactis
 - All of the above

Q.5 Watery soft rot is found mostly in-

 - Fruits
 - Vegetables
 - Cereals
 - All of the above

Q.6 Lyophilization means-

 - Sterilization
 - Freeze-drying
 - Burning to ashes
 - Exposure to formation

SECTION-B

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

Q.7 Define food spoilage.

Q.8 Define sterilization.

Q.9 Enlist various physical antimicrobial agents.

SECTION-B

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

- Q.7 Define food spoilage.
 - Q.8 Define sterilization.
 - Q.9 Enlist various physical antimicrobial agents.

- Q.10 Define food infection.

Q.11 Enlist bacteria on the basis of temperature.

Q.12 Define the term food legislation.

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. $(8 \times 4 = 32)$

Q.13 What is fermentation? Give its classification.

Q.14 What is food preservation? Give its objectives.

Q.15 What are the control measures for prevention of food borne illness?

Q.16 Which types of microorganisms are responsible for the contamination of food?

Q.17 What is the difference between refrigeration and freezing?

Q.18 Define food irradiation in detail.

Q.19 What is pasteurization? Define its various methods.

Q.20 Write down the microbiology of cereal and cereal products.

Q.21 Write down the microbiology of butter.

Q.22 Define F, Z and D value.