Q.27 Explain the mechanism of action of sulphur dioxide and sulphites.
Q.28 Enlist the various methods of food preservation.
Q.29 How are eggs spoiled? Explain.
Q.30 Define food spoilage. What are factors that affect the food spoilage.
Q.31 Explain the sources of contamination of meat.
Q.32 Describe the factors affecting storage requirements of cereals.
Q.33 Briefly explain the microbiology of jelly.
Q.34 Briefly explain the common types of spoilage that occurred in fruits and vegetables.
Q.35 Briefly explain about the role of various ingredients used in ice-cream.

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x10=20)

Q.36 Explain the factors that affect the heat resistance of microorganisms.
Q.37 Describe the historical developments in food microbiology in detail.
Q.38 Describe the following food borne diseases by mentioning their caustative agents, food involved, symptoms and preventive measures.
i) Botulism
ii) Salmonellosis

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Food Technology
Subject:- Food Microbiology

Time : 3Hrs. M.M. : 100

SECTION-A

Note: Multiple choice questions. All questions are compulsory (10x1=10)

Q.1 Black rot in egg is due to
a) pseudomonas fluorescens
b) Thamnidium
c) Proteus spp
d) Mucor spp

Q.2 Which of the following preservation method is used from ancient times?
a) freeze drying b) sun drying
c) osmotic drying d) spray drying

Q.3 Softness of pickles is due to
a) Pencillium b) Bacillus
c) Lactobacillus d) Pseudomonas

Q.4 Which of the following is natural preservative used in preservation of fish?
a) Salt b) sugar
c) vinegar d) sodium benzoate

Q.5 Which microorganism is used as indicator in water analysis?
a) S. typhi b) E.coli
c) K.pneumoniae d) P. aeruginosa

Q.6 Which of the following is highly perishable food?
a) sugar b) milk
c) bread d) tomatoes

Q.7 Natural flora of milk includes
a) Streptococci
b) Staphylococci and micrococci
c) Corynebacterium
d) all of the above

Q.8 The process of making an object free from living organism including bacterial and fungal spores and viruses is known as
a) Pasteurization b) Antiseptics
c) Disinfection d) Sterilization

Q.9 Laminar air flow bench contain
a) Cellulose filter b) Nitrocellulose filter
c) MEGA filter d) HEPA filter

Q.10 The microorganism responsible for botulism in food intoxication is
a) Streptococcus botulinum
b) Salmonella botulinum
c) Clostridium botulinum
d) All of these

SECTION-B

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

Q.11 Rhizopus stolonifer is also known as_____ (Bread mold / Meat mold).

Q.12 Number of degree required to pass through one log cycle is called as_____.

Q.13 Study of organisms that are not visible to naked eyes is called_____.

Q.14 Lipolysis leads to decomposition of_____.

Q.15 The moist or neutral food such as milk, meat, fish and egg ordinarily are spoiled by_____ (Mould/ bacteria)

Q.16 MBRT stands for_____.

Q.17 Most spoilage bacteria grow at_____(acidic / alkaline / neutral) pH.

Q.18 UHT sterilization involves high temperature exposure of objects for_____(1-3 seconds/ 1-3 minutes).

Q.19 _____ is the bacteria that converts that converts milk into curd.

Q.20 TDT stands for_____.

SECTION-C

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

Q.21 Explain the factors that affect growth of microorganism in milk.

Q.22 Describe the concept of F value and highlight its importance.

Q.23 Explain the terms "intoxication" and "infection".

Q.24 Explain the undesirable role of microorganisms in food.

Q.25 Explain the factors affecting contamination of Butter.

Q.26 Distinguish between aerobic and anerobic microorganism with examples.