

- Q.17 Define the term food spoilage with its types.
- Q.18 What type of spoilage occurs in bread?
- Q.19 Explain the principles and applications of pasteurization in food preservation.
- Q.20 Define the term food legislation.
- Q.21 Differentiate between food poisoning and food infection.
- Q.22 What is the significance of food microbiology?

SECTION-D

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

- Q.23 What are the food borne pathogens? Explain their types that are responsible for food borne diseases.
- Q.24 Explain general type of spoilage in milk and milk products.
- Q.25 What are the various factors affecting heat resistance of micro-organisms?

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Sem. 2nd/ Food Technology Sub. : Food Microbiology

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

- Q.1 What is the primary role of micro-organisms in food spoilage?
- To add flavour and texture
 - To preserve food
 - To cause decay and deterioration
 - To enhance nutritional value
- Q.2 Pasteurization is the heat treatment designed primarily to kill
- Vegetative forms of micro-organisms
 - All form of micro-organisms
 - Spore
 - None of the above

- Q.3 The time required to kill micro-organisms at a given lethal temperature is known as
- a) Z value b) D value
c) C value d) Thermal Death time
- Q.4 What is the term for the process of microbial conversion of milk sugar to lactic acid, resulting in a decrease in pH?
- a) Fermentation b) Spoilage
c) Pasteurization d) Homogenization
- Q.5 What is the purpose of curing in meat processing?
- a) To add flavour
b) To enhance texture
c) To preserve meat by inhibiting microbial growth
d) To improve nutritional value
- Q.6 What is the primary concern regarding microbiological contamination of cereal and cereal products?
- a) Loss of nutritional value
b) Presence of pathogenic micro-organisms
c) Development of off-flavours
d) All of the above

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SECTION-B

- Note:** Objective/ Completion type questions. All questions are compulsory. (6x1=6)
- Q.7 _____ is a heat treatment process used to reduce the number of spoilage microorganisms in food.
- Q.8 _____ is a spore forming bacteria that can cause food poisoning.
- Q.9 _____ is a natural food preservative found in many foods and can inhibit the growth of microorganisms.
- Q.10 Expand IMF.
- Q.11 Name the factors contribute to the spoilage of vegetables.
- Q.12 Rhizopus stolonifer is also known as _____.

SECTION-C

- Note:** Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)
- Q.13 What are the different growth phases of micro-organisms? Explain.
- Q.14 Describe the historical developments in food microbiology.
- Q.15 Why anti-microbial agents are added in food?
- Q.16 Discuss various intrinsic factors that influence the growth of micro-organisms in food.

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