Q.18 What is food microbiology and its objectives?

Q.19 What is the difference between aerobic and anaerobic microorganisms with examples.

Q.20 Explain what type of spoilage occur in butter.

Q.21 Write down the microbiology of bread.

Q.22 What are the various sources of contamination in milk?

SECTION-D

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

Q.23 Explain the general type of spoilage in fruits and vegetables.

Q.24 Write a short note on various food borne pathogens.

Q.25 Explain the concept of TDT in detail.

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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 Spoilage in food because of microbial activity can be prevented or delayed by

a) prohibiting the entry of micro organism in food

b) physical removal of micro organism

c) hindering the activity of micro organism

d) all of the above

Q.2 At_____the most spoilage bacteria grow.

a) acidic pH b) neutral pH

c) alkaline pH d) all of the above

Q.3 Clostridium Botulinum is

a) Bacteria b) Mold

c) Yeast d) Virus

Q.4 In bread manufacturing, alcoholic fermentation is carried out by

a) Streptococcus thermophillus

b) Saccharomyces cerevisae

c) S. carlsbergensis

d) Lactobacillus bulgaricus

Q.5 The time-temperature combination for HTST pasteurization of 71.1°C for 15 sec is selected on the basis of_____.

a) E.coli b) Coxiella Burnetii

c) C.botulinum d) B.subtilis

Q.6 Food intoxication is the ingestion of

a) Toxin produced by microorganism

b) Toxin producing microorganism

c) None of these

d) Both of these

SECTION-B

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

Q.7 Temperature range for chilling is _____.

Q.8 Temperature-time combination of LTLT Pasteurization is_____

Q.9 Expand TDT.

Q.10 Mesophiles grow at which temperature range?

Q.11 Enlist various physical antimicrobial agents.

Q.12 Enlist various microbes found in food.

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

Q.13 What is pasteurization? Explain with its types.

Q.14 What do you mean by food spoilage?

Q.15 What is the difference between food poisoning and food infection?

Q.16 What are the different methods used to preserve the milk from contamination?

Q.17 What are antimicrobial agents?