

- Q.21 Enlist various methods of food preservation.
- Q.22 Which type of microbes found in food that is harmful for us?

SECTION-D

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

- Q.23 Write a short note on antimicrobial agents and their mechanism of action.
- Q.24 Explain the general type of spoilage in meat.
- Q.25 Describe the historical development in food microbiology in detail.

No. of Printed Pages : 4

221124

Roll No.

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 Which factor is/are responsible for food borne illness?
- a) inadequate cooling during storage
 - b) food from unsafe sources
 - c) poor hygiene
 - d) all of the above
- Q.2 Moisture content of cereal grain that prevents from spoilage is-
- a) $\leq 12\%$
 - b) $\geq 12\%$
 - c) $\leq 15\%$
 - d) $\leq 17\%$
- Q.3 Yeast is used for the production of
- a) Tetracycline
 - b) Butanol
 - c) Ethanol
 - d) Citric Acid

- Q.4 Clostridium Botulinum mainly result in spoilage of _____ foods
- a) High acid Food b) Acidic Food
c) Medium acid Food d) Low acid Food
- Q.5 What are the factors that contribute to microbial growth?
- a) pH
b) Moisture
c) Oxidation -Reduction Potential
d) All of the above
- Q.6 Lactic acid bacteria include
- a) Lactococcus lactis
b) Lactococcus cremoris
c) Bifidobacterium
d) All above

SECTION-B

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

- Q.7 Temperature-Time combination of HTST Pasteurization is_____.
- Q.8 Enlist various causes of food spoilage.

(2)

221124

- Q.9 Temperature range for freezing is_____.
- Q.10 Thermophiles grow at which temperature?
- Q.11 Name any two chemical antimicrobial agents?
- Q.12 Which micro-organism is responsible for discoloration of meat?

SECTION-C

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

- Q.13 Define F, Z and D value.
- Q.14 What are the various sources of contamination in butter?
- Q.15 What is food fermentation? Give four examples of fermented foods.
- Q.16 Why antimicrobial agents are added in food?
- Q.17 Write down the microbiology of milk.
- Q.18 What is the difference between freezing and chilling?
- Q.19 What are the factors influencing the growth the microorganism in milk?
- Q.20 What are the factors affect the heat resistance of microorganisms.

(3)

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