

G-4/435/21

Roll No.....

M.Sc. IV Semester Examination, 2021

MICROBIOLOGY

Paper III

(Food and Dairy Microbiology)

Time : 3 Hours]

[Maximum Marks : 80

Note : *All questions are compulsory. Question Paper comprises of 3 sections. **Section A** is objective type/multiple choice questions with no internal choice. **Section B** is short answer type with internal choice. **Section C** is long answer type with internal choice.*

SECTION 'A'

(Objective Type Questions)

Choose the correct answer :

1 × 8 = 8

1. Which organism occurs in poultry :

- (a) Pseudomonas (b) Staphylococci
(c) Micrococci (d) Enterococci

2. Which spoilage occurs in Fresh meat ?

- (a) Souring (b) Greening
(c) Putrefaction (d) Moldy

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3. The anaerobic thermophilic spoilage in canned food is caused due to :

- (a) Bacillus stearothermophilus
(b) Thermosaccharolyticum
(c) Bacillus thermoacidurans
(d) Clostridium sporegenes

4. In which microorganism slimy layer is formed :

- (a) Acid producers (b) Gas producers
(c) Rosy fermentation (d) Proteolytic

5. Common symptoms of food poisoning :

- (a) Nausea and Vomiting
(b) Constipation
(c) Joint pain (d) Headache

6. Norovirus is most common cause of food poisoning.

- (a) True (b) False

7. Food commonly associated with food spoilage :

- (a) Fruits (b) Meat
(c) Eggs (d) All the above

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8. Food poisoning can be prevented by :

- (a) leaving food in hot
- (b) String food at temperatures above 40°C
- (c) Washing hands thoroughly
- (d) Rinsing meat before cooking

SECTION 'B'

6 × 4 = 24

(Short Answer Type Questions)

Note : Answer the following questions in 250 words.

Unit I

1. Write notes on chemical preservatives.

Or

Write notes on microbial flora in female and eggs and fish.

Unit II

2. Write short notes on role of microbes in Beer.

Or

Write notes on D, Z and F values.

Unit III

3. Write notes on beneficial role of bacteria in food industry.

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Or

Write short notes on cross contamination.

Unit IV

4. Write short note on spoilage of canned foods.

Or

Write short note on spoilage of Milk and milk products.

SECTION 'C'

12 × 4 = 48

(Long Answer Type Questions)

Note : Answer the following questions in 500 words.

Unit I

1. Describe food as substrate for nuro-organism.

Or

Write in detail the food additives, its advantages and disadvantages.

Unit II

2. Describe the detection spoilage and characterization of spoilages in detail.

Or

Describe vinegar fermentation and role of microbes in the process.

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Unit III

3. Describe bacterial intoxication.

Or

Describe sources and transmission of bacteria in foods.

Unit IV

4. Describe spoilage of canned foods.

Or

Explain cheese production in detail.

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