



GAY-413 Seat No. \_\_\_\_\_

**B. Sc. (Sem. IV) Examination**

March / April - 2017

**Microbiology : MI-205**

*(Food & Dairy Microbiology)*

Time : 3 Hours ]

[ Total Marks : 70

**Instruction :** All questions are compulsory.

**1** Answer the following Multiple Choice questions : **10**

(1) Sauerkraut is prepared by fermentation of which of the following ?

- (A) Olives                      (B) Cabbage
- (C) Cucumber                (D) Milk

(2) Which of the following product can be used as a medicinal agent ?

- (A) Pasteurised Milk (B) Raw milk
- (C) Acidophilus milk (D) Sterilized milk

(3) Which of the following is used in radiation treatment ?

- (A) Alpha rays                (B) UV rays
- (C) Gamma rays              (D) Beta rays

(4) Which of the following is a type of food borne disease ?

- (A) Tuberculosis              (B) Typhoid
- (C) AIDS                        (D) Pneumonia

(5) Which of the following is used in ripening of cheese ?

- (A) Trypsin                      (B) Casein
- (C) Rennin                      (D) Lipase

(6) Which of the following bacteria is responsible for spoilage canned food ?

- (A) *Halobacterium salinarum*
- (B) *E.coli*
- (C) *Pseudomonas sp.*
- (D) *Clostridium sp.*

(7) Grading of milk can be determined by \_\_\_\_\_ test.

- (A) MPN                        (B) SPC
- (C) Resazurin                (D) Phosphatase

(8) Mycotoxins are produced by \_\_\_\_\_.

- (A) Algae                        (B) Fungi
- (C) Virus                        (D) Bacteria

(9) \_\_\_\_\_ is also known as Father of Canning.

- (A) Louis Pasteur              (B) Nicholas Appert
- (C) Robert Koch              (D) Cesar Milstein

(10) The oldest known procedure used for food preservation is \_\_\_\_\_.

- (A) Pasteurization            (B) Salting
- (C) Canning                    (D) Sterilization

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2 Give the answer of the following short questions : 10  
(any five)

- (1) Define : Botulism.
- (2) Enlist food borne diseases.
- (3) Define the term : Probiotics.
- (4) Name the microorganisms used in cheese production.
- (5) Enlist the methods used for microbiological examination of food.
- (6) Define : Starter culture.
- (7) Name the causative agents of Q fever and Listeriosis.
- (8) Explain the term : Spoilage.

3 Give the answer in brief of the following questions : 16  
(any four)

- (1) Draw a brief account on GMP.
- (2) Discuss the total viable count.
- (3) Write a note on food borne intoxication.
- (4) Discuss phosphatase test.
- (5) Write a note on microbial flora of fresh foods.
- (6) Write a note on edible mushrooms.

4 Give the answer in brief of the following questions : 16  
(any four)

- (1) Write about green olives and sausages as fermented foods.
- (2) Discuss MPN technique.
- (3) Discuss use of low temperature for food preservation.

(4) Write a note on any two fermented dairy products.

(5) Write a note on Spirulina.

(6) Write a note on sources of contamination resulting in food and milk borne diseases.

5 Write short notes on the following questions : 18  
(any three)

(1) Cheese, with reference to its types and processes involved in its production

(2) Food spoilage

(3) Food preservation methods

(4) Single Cell Protein

(5) Role of *Staphylococcus aureus*, *Salmonella typhi* and *Clostridium botulinum* in food poisoning.