

xiv) Write a note on spoilage of fresh fish.

xv) Write a note on mechanisms existing in plants to prevent microbial invasion.

SECTION-C

Note: Long answer type questions. Attempt any three questions. 3x10=30

Q.3 Explain determination and importance of F, Z and D values in thermal processing of foods.

Q.4 Write a detailed note on historical developments in food microbiology.

Q.5 Differentiate between food infection and food intoxication with suitable examples.

Q.6 Write a detailed note on food born disease.

Q.7 Write a note on micro flora of raw vegetables.

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Roll No.

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3rd Sem. / Food Technology

Subject : Food Microbiology

Time : 3 Hrs.

M.M. : 100

SECTION-A

Note: Very Short Answer type questions. Attempt any 15 parts. (15x2=30)

Q.1 a) What is unripened cheese.

b) Define the term sterilization of a food product.

c) Name two extrinsic factor affecting microbial growth.

d) What do you understand by the term homogenized milk.

e) Define agar slant.

f) Define protein.

g) Define microbial contamination.

h) Define cereals.

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- i) Name two pathogens which spread through food products.
- j) What is MBR test.
- k) Define poultry.
- l) Define food spoilage.
- m) Define water activity.
- n) What is yeast.
- o) Name the bacteria responsible for converting milk into curd.
- p) Define pure culture.
- q) What is full form of TDT.
- r) What time temperature combination for milk pasteurization.

SECTION-B

Note: Short answer type questions. Attempt any ten parts 10x4=40

- Q.2 i) Explain in brief physical anti-microbial agents.

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- ii) Discuss briefly the moulds associated with spoilage of fruits and fruit products.
- iii) Explain briefly factors affecting heat resistance of micro-organisms.
- iv) Write a note on contamination of vegetables by pathogenic bacteria.
- v) Differentiate between food infections and food intoxication.
- vi) Write a note on micro-flora of raw milk.
- vii) Write a note on micro-toxins.
- viii) How to minimize contamination of milk from handling equipments.
- ix) Write a note on sterilization of milk.
- x) Write a note on microbes responsible for food spoilage.
- xi) Write a note on microbial spoilage of ice cream.
- xii) Write a note on structure and composition of fish.
- xiii) Write a note on hurdle technology for preservation of foods.

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