

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

B.Sc. Honours (Food Technology) (Sem.–3)

FOOD MICROBIOLOGY

Subject Code : BSFT-211-21

M.Code : 92927

Date of Examination : 12-12-22

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of SIX questions carrying TWO marks each.
2. SECTIONS-B consists of FOUR Sub-sections : Units-I, II, III & IV.
3. Each Sub-section contains TWO questions each, carrying TWELVE marks each.
4. Student has to attempt any ONE question from each Sub-section.

SECTION-A

1. Answer the following : (2 × 6 = 12)
 - a) What is Asepsis?
 - b) What are Osmophylic Bacteria and Rope forming bacteria? Give examples.
 - c) Differentiate between Food Intoxication and Food Infection.
 - d) What are Miso and Tempeh?
 - e) What is Lactic Acid Culture?
 - f) Classify food on the basis of ease of spoilage.

SECTION-B

UNIT-I

2. Write in brief the morphology and structure of the following microorganism in food (12)
 - a. Bacteria
 - b. Viruses
 - c. Yeast
 - d. Mold
3. Describe in details the natural microflora of common food groups. (12)

UNIT-II

4. a) Discuss in detail about the different stages of bacterial growth curve. (6)
- b) What are the intrinsic factors responsible for bacterial growth? (6)
5. a) What are the biochemical changes caused by microorganism in food? (6)
- b) Discuss about the factors responsible for spoilage of canned products. (6)

UNIT-III

6. Elaborate the method for the production of soya sauce and wine. (12)
7. Describe in detail about the food-borne disease with supporting case study. (12)

UNIT-IV

8. What are the various methods of thermal preservation? (12)
9. Discuss about the hurdle concept, its principles and how it can be useful for preservation of milk? (12)

NOTE : Disclosure of Identity by writing Mobile No. or Marking of passing request on any paper of Answer Sheet will lead to UMC against the Student.