

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)**
- What is Asepsis?
 - What are Osmophylic Bacteria and Rope forming bacteria? Give examples.
 - Differentiate between Food Intoxication and Food Infection.
 - What are Miso and Tempeh?
 - What is Lactic Acid Culture?
 - 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.