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UUCMS .NO.
B.M.S COLLEGE FOR WOMEN
BENGALURU – 560004
V SEMESTER END EXAMINATION –JAN/FEB-2024

B.Sc.-MICROBIOLOGY
FOOD MICROBIOLOGY

Course Code: MB5DSC06

QP Code: 5035

Duration: 2 ½ Hours

Max marks: 60

Instructions: 1. Answer all the sections.
2. Draw diagrams wherever necessary.

SECTION-A

I. Answer all the following.

(5x2=10)

1. Compare the exotoxin and endotoxin.
2. Explain GLP.
3. Justify the white revolution.
4. Interpret Phosphatase test.
5. The heat resistance of microbial cells increases with a decrease in humidity or moisture. justify.

SECTION-B

II. Answer any FOUR of the following.

(4x5=20)

6. Analyze the sources of contamination of food.
7. 'Algae used as Single Cell Protein' explain the production and significance with an example
8. Brief about the properties of milk.
9. Construct the chart for production of Yogurt
10. NACMCF Committee endorses HACCP with seven principles as an effective and rational means of assuring food safety. Elaborate it.
11. Bacterial indicator organisms in contaminated food. Justify.

SECTION-C

III. Answer any TWO of the following.

(2x10=30)

12. Compile the role of botulin toxin, symptoms, diagnosis, treatment, and prevention of Botulism.
13. "The rapid microbiological techniques have the futuristic potential". Justify.
14. Compare and justify the methods of Microbiological analysis of Milk.
15. Discuss different types of physical methods in food preservation

SECTION D

IV. Answer all the Multiple Choice Questions (MCQs)

(10x1=10)

16. Bacterial soft rot is caused due to ...
 - a. Fermentation of pectin
 - b. Fermentation of sugar
 - c. Formation of ketones
 - d. Formation of amino
17. Minimum water activity required for yeasts and mold to grow is
 - a. 1.00
 - b. 0.65
 - c. 1.50
 - d. 2.00
18. Fumonisin is produced by the following organism...
 - a. *Fusarium*
 - b. *Aspergillus*
 - c. *Penicillium*
 - d. *Rhizopus*
19. Whiskers spoilage of meat is caused by the following organism,...
 - a. Micrococcus
 - b. Alcaligenes
 - c. Thamnidium
 - d. Botrytis
20. The partial fermentation of green tea results in the formation of _____
 - a. Yoghurt
 - b. Sauerkraut

- c. Kombucha
 - d. Kefir
21. The basic purpose of establishing food standards is.....
- a. To promote unfair trade in food
 - b. To prevent misleading or deceptive product
 - c. Protection of public health and risk
 - d. Both a and b
22. Which of the following organisms does not belong to the coliform group of bacteria?
- a. *Salmonella*
 - b. *Staphylococcus*
 - c. *Enterobacter*
 - d. *Proteus*
23. In Direct Microscopic Count _____ stain is used
- a. Albert's stain
 - b. Newmann's stain
 - c. Wright's stain
 - d. Both a and c
24. In Standard Plate Count _____ can be found
- a. Only viable cells
 - b. Only non-viable cells
 - c. Both a and b
 - d. None of the above
25. The addition of these adulterants lowers the _____ value of food.
- a. Substance
 - b. Appearance
 - c. Nutrients
 - d. Quantity

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