

1129

B. Voc. (Food Processing and Preservation)
Third Semester
FPP-303: Introduction to Food Microbiology

Time allowed: 3 Hours

Max. Marks: 40

NOTE: Attempt five questions in all, including Question No. I which is compulsory and selecting one question from each Unit.

x-x-x

I. Answer the following:-

- a) Enlist predominant moulds causing food spoilage.
- b) What is pasteurization?
- c) What is specific growth rate?
- d) What do you mean by colony forming units?
- e) Give an account of submerged fermentation.
- f) What are indicators of microbial food spoilage?

(6x2)

UNIT – I

II. How microbiological quality of food can be assessed. Discuss its significance with reference to food safety. (7)

III. Diagrammatically explain the structure of a bacterial cell. (7)

UNIT – II

IV. What is the importance of sterilization in food industry? Discuss mechanical removal of microbes in detail. (7)

V. Give an account on breed, turbidimetry and coulter count method to measure microbial growth. (7)

UNIT – III

VI. What are the general characteristics of continuous fermentation system? (7)

VII. Explain the commercial production of meat, poultry and fish fermented products. (7)

UNIT – IV

VIII. Explain the spoilage of canned foods. (7)

IX. Write short notes on:-

- a) Spoilage of proteinaceous foods
- b) Spoilage of fruit juices

(2x3½)

x-x-x