

1127

## B. Voc. (Food Processing &amp; Preservation)

1<sup>st</sup> Semester

BFP-109: Food Microbiology (Old)

Time allowed: 3 Hours

Max. Marks: 60

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

- \*\_\*\_\* -

I. Write short notes on: -

- (a) Sterilization
- (b) Irradiation
- (c) Food intoxication
- (d) Fermentation

(4×3)

UNIT - I

II. Discuss the factors affecting growth of bacteria. Illustrate with the help of a growth curve. (12)

- III. (a) What are the harmful bacteria that cause contamination?  
 (b) Explain the role of yeasts in food contamination. (2×6)

UNIT - II

IV. Differentiate between the following: -

- (a) Sterilization and appertization
- (b) Refrigeration and freezing
- (c) Pasteurization and canning

(3×4)

V. Explain the effect of heat on the following: -

- (a) Bacteria spores
- (b) Yeast

(2×6)

UNIT - III

VI. Explain the role of micro organisms in the dairy industry in terms of benefits of yoghurt and cheese production. (12)

- VII. (a) Discuss the importance of water safety in the food processing industry.  
 (b) What are the various bacteria causing contamination in milk? (2×6)

UNIT - IV

VIII. Differentiate between: -

- (a) Food poisoning and food intoxication
- (b) Shigella spp. and B acillus spp.
- (c) Entamoeba histolytica and entamoeba coin

(3×4)

IX. Discuss the symptoms of diseases caused by salmonella and clostridium botulinim. (12)

- \*\_\*\_\* -