

1127

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. Attempt the following:-

- a) Give two names of each moulds and yeasts present in food
- b) Define pasteurization?
- c) Describe fed batch process?
- d) Define the principle of food poisoning?

(4x2)

UNIT – I

II. a) What are the characteristics of predominant microbes in food?

b) What are normal microbiological quality of foods and its significance?

(4,4)

III. a) Write a note on water and air as a source of microbes in a food?

b) Differentiate between gram positive and gram negative bacteria.

(4,4)

UNIT – II

IV. a) Define sporulation? Give a brief account on the importance of spores in food?

b) Describe briefly chemostat.

(4,4)

V. a) What is sterilization? Give the mechanical means of sterilization.

b) How temperature and water activity impact the growth of bacteria.

(4,4)

UNIT – III

VI. Define fermentation? Describe batch process and its significance in food microbiology.

(8)

VII. a) Write a note on fermented dairy product and its health benefits.

b) Describe the concept of probiotics and its applications.

(4,4)

P.T.O.

(2)

UNIT - IV

- VIII. Discuss the factors responsible for food spoilage? Give name of any two spoilage bacteria in canned foods (8)
- IX. a) Describe the indicators of microbial food spoilage.
b) Discuss briefly the spoilage process in refrigerated foods. (4,4)

x-x-x

UNIT - I

UNIT - II

UNIT - III