

1125
B.Voc. Food Processing and Preservation
1st Semester
BFP-104 : Food Microbiology

Time Allowed: 3 hours

Max. Marks: 60

Note: Attempt five questions in all, including Question No. IX (Unit-V) which is compulsory and selecting one question from each Unit I - IV.

UNIT-I

- I. a) What is bacterial growth curve? Explain the factors responsible for the onset of each phase. (6,6)
b) Discuss the benefits of bacteria in food sector.
- II. Outline a procedure for enumeration, isolation and identification of bacteria and fungi involved in food spoilage. (12)

UNIT-II

- III. List down the different ways of food preservation. Describe the mechanisms of food preservation by different physical means. (12)
- IV. Discuss the thermal processes needed for total destruction of bacterial cells and their spores in foods. (12)

UNIT-III

- V. a) Give an account of different organisms present in milk on the basis of biochemical activities. (8,4)
b) Write a short note on Aflatoxins.
- VI. What are coliforms? Discuss their importance in food industries. Describe the methods used for microbiological detection of coliforms. (12)

UNIT-IV

- VII. What is food intoxication? How does Staphylococcus aureus and Bacillus spp. cause food borne diseases? (12)
- VIII. Write short notes on:
a) Clostridium botulinum food poisoning. (5,7)
b) Gastroenteritis caused by Protozoa.

UNIT-V

- IX. a) Role of yeast in food industry.
b) What is Pascalization?
c) What is MPN method?
d) What do you mean by aseptic packaging?
e) Types of spoiled cans.
f) What do you understand by term 'Salmonellosis'? (6x2)

(1289)