

Exam Code: 1321
Sub. Code: 9261

2021
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 important microbes in soil.
- b) Give two important features of yeasts.
- c) What is chemostat?
- d) What is specific growth rate?
- e) What are applications of prebiotics?
- f) Give examples of surface fermentation.
- g) How canned foods get spoiled?
- h) Enlist spoilage organisms in refrigerated foods. (8x1)

UNIT – I

- II. a) Discuss structure of a prokaryotic cell.
- b) What are a culture medium and its use? Enlist types of medium used in microbiology. (2x4)
- III. a) Give structure of cell wall of Gram negative bacteria.
- b) Discuss predominant microorganisms present in various types of food. (2x4)

UNIT – II

- IV. a) What is pasteurization and its types?
- b) Discuss factors responsible of microbial growth in food. (2x4)
- V. a) What is sporulation and germination?
- b) Which chemical agents can be used to control microbial growth in food? (2x4)

P.T.O.

UNIT – III

- VI. a) What is batch and fed batch fermentation?
b) Discuss fermented dairy products. (2x4)
- VII. a) Discuss basic parts of fermenters.
b) Discuss fermentation of beer and wine. (2x4)

UNIT – IV

- VIII. a) What are indicators of microbial spoilage? Explain with suitable example
b) What is food spoilage and important reactions involved in it?
- IX. a) Discuss spoilage of pasteurized foods.
b) What are various factors involved in spoilage of raw foods? (2x4)

x-x-x