2023/06

B.Sc. FOOD SCIENCE & TECHNOLOGY
SECOND SEMESTER
FOOD MICROBIOLOGY
BFST-921 (IDMn)
[USE OMR SHEET FOR OBJECTIVE PART]

SET
A

Duration: 1hr. 30 mins.

Full Marks: 35

(Objective)

Time: 15 mins.

Marks: 10

Choose the correct answer from the following:

$1 \times 10 = 10$

1. Which is known as "Vinegar bacteria"?
   a. *Acetobacter*
   b. *Streptococcus*
   c. *Lactobacillus*
   d. *Clostridium*

2. Mould which involve canned fruits spoilage is......................
   a. *Aspergillus*
   b. *Penicillium*
   c. *Byssochlamys*
   d. *Rhizopus*

3. TDT is......................
   a. Thermal death transfer
   b. Thermal death time
   c. Transferred death time
   d. Thermal delayed time

4. Zymology is the study of..................
   a. Fermentation
   b. Tissue culture
   c. Cells
   d. Rheology

5. Optimal water activity (a_w) growth for microorganisms is:
   a. 0.80
   b. 0.88
   c. 0.90
   d. 0.99

6. Metmyoglobin is the pigment form during meat spoilage which gives:
   a. Black colour
   b. Green colour
   c. Brown colour
   d. Red colour

7. The final acidity of Sauerkraut is...........%
   a. 2
   b. 2.5
   c. 1
   d. 3

8. Shigellosis is also known as:
   a. Typhoid
   b. Fever
   c. Bacterial dysentery
   d. None of the above

9. The membrane filter size pores for membrane filtration technique is....... mm.
   a. 0.45
   b. 0.25
   c. 0.20
   d. 0.40

USTM/COE/R-01

10. MPN is a...................... technique.
    a. Probability
    b. Quantitative
    c. Qualitative
    d. Both a and c

-- --- --

(Descriptive)

Time : 1 hr. 15 mins.   Marks : 25

[Answer question no.1 & any two (2) from the rest]

1. Explain the microbial growth curve.   5

2. Discuss the factors affecting microbial spoilage of foods.   10

3. What is fermentation? Give examples. Explain the different types of   1+4+5=10
   fermentation. List out the benefits of fermentation.

4. Write down the processing steps of wine preparation. Describe the   5+5=10
   factors influencing growth of microbes in wine.

5. Write down the classification of microorganisms involved in food   10
   microbiology.

= = *** = =