REV-01 BFST/13/18 2023/06

SET

B.Sc. FOOD SCIENCE & TECHNOLOGY SECOND SEMESTER FOOD MICROBIOLOGY BFST-202

[USE OMR SHEET FOR OBJECTIVE PART]

Duration: 1hr. 30 mins.

Full Marks: 35

Objective

Marks: 10

Choose the correct answer from the following:

1×10=10

- 1. The fungus which is known as bread mould is:
 - a. Mucor

Time: 15 mins.

b. Penicillium

c. Rhizopus

- d. Both a and c
- 2. Which of the following is a fortified wine?
 - a. Muscat

b. Sherry

c. Perry

- d. Tokay
- 3. Rigor mortis leads to which of the following changes?
 - a. Low pH

- b. Muscle stiffness
- c. Protein denaturation
- d. All of the above
- 4. Which chemical compound is formed during pickle spoilage known as "black pickle"?
 - a. H2S

b. Amines

c. Ferrous sulphide

- d. Sulphur
- 5. Alkali formation in milk spoilage is due to microorganisms.
 - a. Pseudomonas

b. Clostridium

c. Bacillus

- d. Streptococcus
- 6. Sake is an alcoholic beverages originated from:
 - a. Japan

b. Portugal

c. Portugal

- d. Australia
- 7. Which of the following is known as 'blue mould'?
 - a. Byssochlamys

b. Penicillium

c. Mucor

- d. Aspergillus
- 8. Which compound initiate bitterness during spoilage of fish?
 - a. Hypoxanthine

b. AMP

c. Trimethylamine

- d. Both a and b
- 9. Ochratoxin is produced by.....
 - a. Penicillium

b. Clostridium

c. Aspergillus

d. Both a and c

10. Staphylococcal food poisoning is related to:
a. Neurotoxin
b. Enterotoxin
c. Both a and b
d. None of the above

USTM/COE/R-01

(<u>Descriptive</u>)

| Time: 1 hr. 15 mins. | | Marks: 25 |
|----------------------|--|-----------|
| | [Answer question no.1 & any two (2) from the rest] | |
| 1. | Discuss about the microorganisms involved in food spoilage. | 5 |
| 2. | Write a short note on probiotic with examples. Explain the mechanism of probiotic. List out the benefits of consuming probiotic foods. | 1+5+4=10 |
| 3. | Describe the methods to control growth of microorganisms in foods. | 10 |
| 4. | Explain the factors affecting microbial spoilage of foods. | 10 |
| 5. | Write a short note on: a) Functional foods b) Prebiotics c) Synbiotics d) Postbiotics | 2.5×4=10 |
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