REV-01 BFST/08/13 2024/05

B.Sc. FOOD SCIENCE & TECHNOLOGY
SECOND SEMESTER
FOOD MICROBIOLOGY

SET

BFST-202
[USE OMR SHEET FOR OBJECTIVE PART]

Duration: 1hr. 30 mins.

Full Marks: 35

Objective

Time: 15 mins.

Marks: 10

Choose the correct answer from the following:

1×10=10

- Which is known as "Vinegar bacteria"?
 a. Acetobacter
- b. Streptococcus

c. Lactobacillus

- d. Clostridium
- 2. Culture dependent fermentation is known as.....
 - a. Wild ferments

b. Spontaneous

c. Backslopping

d. Fed-batch

- 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 (aw) 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

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USTM/COE/R-01

MPN is a..... technique.
 a. Probability
 c. Qualitative

b. Quantitative

d. Both a and c

(<u>Descriptive</u>)

Time: 1 hr. 15 mins.		Marks: 25
	[Answer question no.1 & any two (2) from the rest]	
1.	Discuss the factors affecting microbial spoilage of foods.	5
2.	Describe the methods to control growth of microorganisms in foods.	10
3.	What is fermentation with examples? Explain the different types of fermentation. List out the benefits of fermentation.	1+4+5=10
4.	Write down the processing steps of wine preparation. Describe the factors which influence the growth of microbes in wine.	5+5=10
5.	Write down the classification of microorganisms involved in food microbiology.	10

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