

**B.Sc. FOOD SCIENCE & TECHNOLOGY**  
**SECOND SEMESTER**  
**FOOD MICROBIOLOGY**  
**BFST-921 [IDMj]**

**SET**  
**A**

[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

- The most important flavour compound in yogurt is.....
  - Acetaldehyde
  - Alcohol
  - Organic
  - None of these
- Which of the following is a fortified wine?
  - Muscat
  - Sherry
  - Perry
  - Tokay
- Rigor mortis leads to which of the following changes?
  - Low pH
  - Muscle stiffness
  - Protein denaturation
  - All the above
- The fungus which is known as bread mould is.....
  - Mucor*
  - Rhizopus*
  - Penicillium*
  - Both a and b
- Which of the following is an intestinal disease caused by *E. coli*?
  - Cholera
  - Diarrhoea
  - Hepatitis
  - Jaundice
- Sake is an alcoholic beverage originated from:
  - Japan
  - Australia
  - Portugal
  - None of the above
- Which of the following is known as 'blue mould'?
  - Byssochlamys*
  - Penicillium*
  - Mucor*
  - Aspergillus*
- Which compound initiate bitterness during spoilage of fish?
  - Hypoxanthine
  - AMP
  - Trimethylamine
  - Both a and b
- Dracunculiasis is caused by the carrier host.....
  - Cyclops
  - Human
  - Animal
  - Microorganisms
- Staphylococcal food poisoning is related to:
  - Neurotoxin
  - Enterotoxin
  - Both a and b
  - None of the above

**( 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. 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:   | 2.5×4=10 |
| a) Functional foods   |          |
| b) Prebiotics   |          |
| c) Synbiotics   |          |
| d) Postbiotics  |          |

= = \*\*\* = =