

M.Sc. BOTANY
FOURTH SEMESTER
MICROBIOLOGY
MSB-402 E

**SET
A**

[USE OMR SHEET FOR OBJECTIVE PART]

Duration: 1hr. 30 mins.

Full Marks: 35

Time: 15 mins.

Marks: 10

(Objective)

Choose the correct answer from the following:

1 × 10 = 10

- The undesirable changes in a food that make it unsafe for human consumption is referred to as:
 - Food decay
 - Food spoilage
 - Food loss
 - All of the above
- Pasteurization is a:
 - Low temperature treatment
 - Steaming treatment
 - High temperature treatment
 - Low and high temperature treatment
- Common food poisoning microbes are:
 - Clostridium* and *Salmonella*
 - Clostridium* and *E. coli*
 - E. coli* and *Salmonella*
 - Clostridium* and *Streptococcus*
- Botulism is caused by:
 - Clostridium botulinum*
 - Salmonella botulinum*
 - Clostridium tetanai*
 - All *Clostridium* species
- Aflatoxin is produced by:
 - Aspergillus* species
 - Salmonella* species
 - Fusarium* species
 - Streptococcus* species
- Yogurt is made from:
 - Lactobacillus bulgaricus*
 - Streptococcus thermophilus*
 - Streptococcus cremoris*
 - Mixed culture of a & b
- Bulgarian butter milk is made with the help of:
 - Lactobacillus bulgaricus*
 - Streptococcus lactis*
 - Streptococcus thermophilus*
 - Streptococcus cremoris*
- Methylene blue reduction test (MBRT) is conducted to know the efficiency of:
 - Toned milk
 - Skimmed milk
 - Sterilized milk
 - Pasteurized milk
- Lactic acid bacteria ferment which of the following to form lactic acid?
 - Sucrose
 - Glucose
 - Lactose
 - Fructose

10. Which of the following bacteria is also known as "the cheese destroyer"?
- a. Protonic acid bacteria
 - b. Coliform
 - c. Lactic acid bacteria
 - d. Butyric acid bacteria

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(Descriptive)

Time : 1 hr. 15 mins.

Marks : 25

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

1. Write short note on microbial food poisoning. 5
2. What is fermentation? Discuss in brief food fermentation, their importance in food preservation and the different categories of food fermentation. 2+3+3+2= 10
3. Write in brief about the following: 5×2=10
 - a) Production of Idli
 - b) GM foods
4. Write the principles and different methods of industrial pasteurization of milk. 10
5. Write the methods involved in manufacture of cheese. 10

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