

**POST GRADUATE DIPLOMA IN FOOD SAFETY
AND QUALITY MANAGEMENT (PGDFSQM)**

Term-End Examination

December, 2013

MVPI-001 : FOOD MICROBIOLOGY

Time : 2 hours

Maximum Marks : 50

Note : Attempt any five questions. All questions carry equal marks.

1. Match the following : 1x10=10
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|-----------------------------|---------------|
| (a) Baker's yeast | CFU |
| (b) Aflatoxin | Clostridium |
| (c) Cocci in chain | Lactose broth |
| (d) Gram negative rod | Entamoeba |
| (e) Edible fungi | MISO |
| (f) Standard Plate count | Streptococci |
| (g) Oriental fermented food | Escherichia |
| (h) MPN | Saccharomyces |
| (i) Intoxication | Mushroom |
| (j) Protozoan in food | Aspergillus |
2. Define the following : 2x5=10
- (a) Water activity
 - (b) Proteolysis
 - (c) Food Hazards.
 - (d) Selective media.
 - (e) Mycotoxin.

3. State the significance of the following in food safety : **(any two)** **5x2=10**
- (a) Dye Reduction Tests.
 - (b) Serial Dilution
 - (c) Presumptive Test/MPN.
4. (a) What is the role of Lactic Acid Fermentation ? Explain with examples. 6
- (b) List the various emerging pathogens of food borne diseases. 4
5. (a) What is a bacterial growth curve ? 5
- (b) What are the factors which affect the bacterial growth ? 5
6. (a) What are the various methods of food preservation ? 4
- (b) What are the type of spoilage associated with canned foods ? 6
7. Write short notes on **(any four)** **2¹/₂x4=10**
- (a) Direct Microscopic Count
 - (b) Tempeh
 - (c) Mycotoxicosis
 - (d) PCR
 - (e) Functional aspects of fermented foods
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