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MVPI-001

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

Term-End Examination December, 2014

01176

MVPI-001: FOOD MICROBIOLOGY

Time: 2 hours Maximum Marks: 50

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

1. Match the following:

 $10 \times 1 = 10$

Pseudomonas **Aflatoxin** (a) Nematode Immunological **(b)** method Kovac's reagent (c) Yeast Aerobic spore-former Differential (d) media Frozen meat Aspergillus (e) Trichinella **(f) ELISA EMB Agar** Bacillus (g) Indole Test Listeria (h) (i) Candida MISO

(i)

Sovabean

Food-borne poisoning

- **2.** Differentiate between the following: $5 \times 2 = 10$
 - (a) Lag phase and Log phase
 - (b) Soft rot and Green rot
 - (c) Endotoxin and Exotoxin
 - (d) Gram +ve and Gram -ve
 - (e) Antibiotics and Antiseptics
- **3.** Define the following:

 $5\times2=10$

- (a) Osmophilic micro-organisms
- (b) Water activity (aw)
- (c) Mycotoxicosis
- (d) Food-intoxication
- (e) Zymology
- **4.** Describe the procedure for detection and enumeration of Listeria in food sample. 10
- 5. What are the reasons for the fermented foods to be extremely valuable to the human diet? Give three examples of commercially fermented dairy products with the micro-organisms used.
 7+3=10
- 6. Name five common bacterial food-borne diseases giving their causal organism, symptoms and foods associated with them.

- 7. Write short notes on any **four** of the following: $4 \times 2 \frac{1}{2} = 10$
 - (a) Importance of Saccharomyces
 - (b) Inhibitory substances naturally present in foods
 - (c) Food Irradiation
 - (d) Indole Test for E.Coli
 - (e) Shellfish poisoning
 - (f) Flow Cytometry