

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

**Term-End Examination  
June, 2012**

**MVPI-001 : FOOD MICROBIOLOGY**

Time : 2 hours

Maximum Marks : 50

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

1. Match the following :

1x10=10

(a)	BSE	Giardia
(b)	Gram negative rod	Aspergillus
(c)	Food virus	Thermostable Nuclease Test
(d)	Parasite	Bifido bacteria
(e)	Staphylococcus	Soyabean
(f)	Mycotoxin	Prion
(g)	Tempeh	Fungi
(h)	Emerging Pathogen	Hepatitis A/ Reovirus
(i)	Mycology	H5N1 virus
(j)	Probiotic	Shigella

2. Differentiate between :

2½x4=10

- Mold Vs. Yeast
- Catalase Test Vs Oxidase Test
- Aspergillus Vs Penicillium
- SPC Vs DMC

3. Define the following : 2x5=10
- (a) Food Safety
  - (b) Coliforms
  - (c) Prebiotic
  - (d) Endotoxin
  - (e) Fermentation.
4. What are the factors which influence the rate of spoilage of a food product ? 10
5. Give the detailed methodology of MPN test for detecting coliforms. 10
6. (a) What is Food Fermentation Technology ? 5
- (b) List the various types of Food Fermentations giving examples. 5
7. Write short notes on (*any four*) 2½x4=10
- (a) Salmonellosis
  - (b) Biosensor
  - (c) Flow cytometry
  - (d) Tempeh
  - (e) Detection of Bacillus.
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