

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

**Term-End Examination**

**June, 2017**

**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

(a)	Geotrichum	(i)	Aspergillus
(b)	Aflatoxin	(ii)	Rickettsiae
(c)	Coxiella	(iii)	Soybean
(d)	Zygosaccharomyces	(iv)	Food parasite
(e)	Emerging food-borne pathogen	(v)	Differential media
(f)	Halophiles	(vi)	Kova'es reagent
(g)	Indole test	(vii)	<i>Listeria Monocystogenes</i>
(h)	Temper	(viii)	Yeast
(i)	Ascaris	(ix)	Dairy mold
(j)	EMB Agar	(x)	Salt tolerant microorganisms

2. Define the following :

2x5=10

- Food Additives
- Water Activity
- Log phase in growth curve
- ELISA
- Mycotoxins

3. State the significance of the following in food safety any two : 5x2=10
- (a) Indole test
  - (b) Rapid detection Technique
  - (c) Flow Cytometry
4. (a) Coagulase test for Staphylococcus. 3
- (b) List common yeasts and molds involved in food spoilage and fermentation. 4
- (c) PCR methods 3
5. (a) How pH and oxidation-reduction potential affect microbial growth in foods ? Explain. 6
- (b) What is Food fermentation Technology ? Explain its benefits. 4
6. (a) What is Immuno-precipitation method ? 2
- (b) Detection and enumeration of Lipolytic count. 3
- (c) State health benefits of probiotic. 2
- (d) Role and importance of secondary Metabolites. 3
7. Write short notes on any four : 2½x4=10
- (a) Enumeration of Coliform
  - (b) Common methods of Food preservation.
  - (c) Diseases by Prions
  - (d) Gram staining
  - (e) Fermented vegetable foods.
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