

01163

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

Term-End Examination

June, 2018

MVPI-001 : FOOD MICROBIOLOGY

Time : 2 hours

Maximum Marks : 50

- Note :**
- (i) Question No. 1 is compulsory.
 - (ii) Attempt any five questions.
 - (iii) All questions carry equal marks.

-
1. (a) Give one example of each (any five) : 5
- (i) Anaerobic spore formation
 - (ii) Brewer's yeast
 - (iii) Food borne virus
 - (iv) Mesophilic bacteria
 - (v) Cocci in bunches
 - (vi) Catalase negative rod
- (b) Explain polymerase chain reaction technique is detecting pathogen. 5
2. State the differences between : 10
- (a) Food infection Vs. Food intoxication
 - (b) Proteolytic count Vs. Lipolytic count
 - (c) Exotoxin Vs. Endotoxin
 - (d) Tempeh Vs. Soya sauce
 - (e) Probiotics Vs. Prebiotics
3. Explain the bacterial growth curve and give the factors which affect it. 10

4. Give the principle of the following : 10
- (a) Gram's staining
 - (b) Dye Reduction tests
 - (c) Biosensors
 - (d) CAMP Test
5. (a) What are Secondary Metabolites ? Give examples. 3
- (b) Elaborate the biochemical tests used in detecting Salmonella. 7
6. (a) Explain the factors affecting food spoilage. 5
- (b) What are Acid fermentation ? Explain giving examples. 5
7. Write short notes on : 10
- (a) Shell fish poisoning
 - (b) Emerging Food borne pathogens
 - (c) ELISA
 - (d) Mycotoxins
 - (e) Food parasites
-