No. of Printed Pages : 3

MVPI-001

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

02455

Term-End Examination

June, 2019

MVPI-001 : FOOD MICROBIOLOGY

Time : 2 hours *Maximum Marks : 50*

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

1. Match the following : *10×1=10*

(a)	Miso	i.	Clostridium
(b)	Green rot in eggs	ii.	*Bacillus subtilis*
(c)	Parasitic round- worm	iii.	Indole test
(d)	Anaerobic spore former	iv.	Meat spoilage
(e)	Emerging food-borne pathogen	v.	Geotrichum
(f)	Dairy mold	vi.	Reductase test
(g)	MBRT	vii.	Pseudomonas
(h)	Ropiness of bread	viii.	Oriental fermented food
(i)	Controlled atmosphere	ix.	*E.coli* $O_{157} : H_7$
(j)	Kovac's reagent	x.	*Trichinella spiralis*

2. Define the following : $5 \times 2 = 10$

(a) Water activity

(b) Microbial biomass

(c) Neurotoxins

(d) Symbiotic

(e) Thermophiles

3. State the significance of the following in food safety (any ***two***) : $2 \times 5 = 10$

(a) Biosensors

(b) Membrane filter technique

(c) PCR

4. (a) Explain the role of extrinsic parameters affecting microbial growth in foods.

(b) Enlist various methods of food preservation. $6+4=10$

5. (a) Give the procedure for enumeration of molds/yeast in a food sample.

(b) What is IMViC Test ? Explain its significance in food safety. $5+5=10$

6. (a) Explain the need and scope of food microbiology.

(b) Give the procedure for the detection of *Salmonella* in a food sample. $4+6=10$

7. Write short notes on any ***four*** of the following : $4 \times 2\frac{1}{2} = 10$

(a) Bacterial Growth Curve

(b) Catalase Test

(c) Economic Importance of Yeast

(d) Shigellosis

(e) Ropiness of Bread

(f) Hepatitis A