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**MVPI-001**

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

**Term-End Examination**

**June, 2023**

**MVPI-001 : FOOD MICROBIOLOGY**

*Time : 2 Hours*

*Maximum Marks : 50*

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**Note :** (i) *Attempt any five questions.*

(ii) *All questions carry equal marks.*

(iii) *All the parts of a question must be attempted together.*

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1. Define any *ten* of the following terms :  $1 \times 10 = 10$

- (a) Endospore
- (b) Hepatitis
- (c) Antioxidants
- (d) Food acids
- (e) Enteropathogenic

**P. T. O.**

- (f) Zoonotic
  - (g) PDA
  - (h) MF
  - (i) Neurotoxins
  - (j) Cytotoxins
  - (k) PCR
  - (l) RABIT
2. (a) State the importance of microorganisms in foods. 5
- (b) Give the scientific name of the following : 1×5=5
- (i) Baker's yeast
  - (ii) Bread mold
  - (iii) Cocci in branches
  - (iv) Aerobic spore former
  - (v) Anaerobic spore former
3. (a) Enumerate *five* sources of food contamination. 5
- (b) Explain food spoilage by giving causes and types. 5

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4. (a) Give the principles of food preservation.  
Enumerate preservative methods and  
effect on microorganisms. 5
- (b) Enumerate health benefits of probiotics. 5
5. (a) Draw a general scheme for preparation of  
microbiological media. 5
- (b) Enumerate various types of staining used  
for studying bacteria culture. 5
6. Give the protocol for detection of : 2×5=10
- (a) *E.coli* and coliforms
- (b) *Clostridium perfringens*
7. (a) Enlist the components of flow cytometry. 5
- (b) Explain biosensors covering applications  
and types. 5

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