

No. of Printed Pages : 3

**MVPI-001**

**M. SC. IN FOOD SAFETY AND  
QUALITY MANAGEMENT /  
POST GRADUATE DIPLOMA IN FOOD  
SAFETY AND QUALITY  
MANAGEMENT  
(MSCSFQM/PGDFSQM)  
Term-End Examination  
June, 2024**

**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 *five* of the following : 5×2=10

- (a) Phycology
- (b) Bacteriocin
- (c) Mesophile

**P. T. O.**

- (d) Ochratoxin
  - (e) Zoonotic
  - (f) Miso
2. (a) What are the common groups of bacteria associated with food ? 5
- (b) “Microbial metabolites have commercial values”—Justify the statement giving examples. 5
3. Describe the factors that affect spoilage of food. 10
4. (a) Discuss the factors responsible for food borne diseases. 5
- (b) Explain the diseases caused by natural toxins. 5
5. (a) Define fermentation. Discuss various types of fermentation. 5
- (b) Write note on pro-biotics and pre-biotics. 5

[ 3 ]

6. (a) Explain the types of media used for culturing bacteria. 5
- (b) Write down protocols for detection of *Bacillus cereus*. 5
7. Write notes on the following : 2×5=10
- (a) Biosensors
- (b) PCR
8. (a) How *S. aureus* can be isolated from food product ? 5
- (b) Describe any one dye reduction test. 5