

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

01151

**Term-End Examination**

**December, 2010**

**MVPI-001 : FOOD MICROBIOLOGY**

*Time : 2 hours*

*Maximum Marks : 50*

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

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1. Give the principle briefly : 5x2=10
  - (a) Simple Staining.
  - (b) Most Probable Number method.
  - (c) Direct Micro Scopic count.
  - (d) ELISA.
  - (e) Gram Staining.
  
2. Explain the following very briefly : 5x2=10
  - (a) Food Borne Diseases.
  - (b) Food Spoilage.
  - (c) Solid State Fermentation.
  - (d) Molds.
  - (e) - Food Bio preservation.

3. (a) What is the importance of micro-organisms in foods ? 5
- (b) Comment on the immunological methods of detection of micro - organisms. 5
4. Explain the common methods of food preservation. 10
5. Fill in the blanks : 10x1=10
- (a) The study of fungi is \_\_\_\_\_.
- (b) The media which allows growth of only particular type of bacteria is \_\_\_\_\_.
- (c) Kefir is fermented product from \_\_\_\_\_.
- (d) Hydrogen Peroxide is used for \_\_\_\_\_ test.
- (e) Fat rich products are spoiled by \_\_\_\_\_ bacteria.
- (f) Baird Parker agar is used for \_\_\_\_\_.
- (g) Bacteria which need salt for growth are called \_\_\_\_\_.
- (h) \_\_\_\_\_ cultures are examined under 100 x oil immersion lens.
- (i) Enteric microbes are present in \_\_\_\_\_.
- (j) Aspergillus produces toxins called \_\_\_\_\_.

6. Describe the intrinsic factors responsible for spoilage. 10
7. (a) What are the reasons for emerging food borne disease threats ? 4
- (b) What is the normal microflora of meat ? 3
- (c) What are the various shapes seen in bacteria ? 3
8. Write short notes on :
- (a) Sources of food contamination. 5
- (b) Oriental & indigenous fermented foods. 5
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