

00167

**POST GRADUATE DIPLOMA IN
FOOD SCIENCE AND TECHNOLOGY (PGDFT)**

Term-End Examination

December, 2013

MFT-002 : FOOD MICROBIOLOGY

Time : 3 hours

Maximum Marks : 70

Note : Attempt any seven question in all.

1. Give two examples of each : **2x5=10**
 - (a) Food borne virus.
 - (b) Spore Fermer.
 - (c) Starter bacteria.
 - (d) Probiotic Organism.
 - (e) Mycotoxin.

2. Differentiate between : **2.5x4=10**
 - (a) Flat Sour Spoilage vs Sulphide Stinker spoilage.
 - (b) Homofermentation vs Heterofermentation.
 - (c) Prebiotics vs symbiotics.
 - (d) Vinegar production vs Bread production.

3.
 - (a) Define fermentation. **4**
 - (b) List different types of food fermentations with examples. **6**

4. (a) Differentiate between food infection and Food intoxication. 3
(b) Explain the food intoxication caused by a Gram positive cocci in details. 7
5. Explain the following (any four) : 2.5x4=10
(a) Food microbiology is an applied science.
(b) pH affects the type of microbial growth.
(c) Enrichment is a critical step in pathogen detection.
(d) Heat is a good source to control the growth of micro organisms.
(e) Fermented foods are also a type of functional foods.
6. State the principle of the following methods :
(a) SPC 2.5x4=10
(b) DMC
(c) DEFT
(d) MBRT
7. (a) State the factors responsible for the spoilage of fruits and vegetables giving examples. 5
(b) How do gases act as a preservative ? Explain briefly. 5
8. Write short notes : 2.5x4=10
(a) Quental foods
(b) Louis Posteur
(c) Enterotoxins
(d) Rapid methods of detection of microbes
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