

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

**Term-End Examination**

**December, 2016**

**MFT-002 : FOOD MICROBIOLOGY**

*Time : 3 hours*

*Maximum Marks : 70*

*Note : Attempt seven questions. Question no. 1 is compulsory.*

1. Fill in the blanks using suitable words. **10x1=10**
- (a) In Greek 'MIKROS' means \_\_\_\_\_.
  - (b) The baker's yeast belong to the group \_\_\_\_\_.
  - (c) Prions cause \_\_\_\_\_ disease in cattle.
  - (d) \_\_\_\_\_ bacteria can kill/inhibit pathogens.
  - (e) Viruses that infect bacteria are called \_\_\_\_\_.
  - (f) \_\_\_\_\_ is a system where critical points safeguard the food.
  - (g) The study of fungi is \_\_\_\_\_.
  - (h) \_\_\_\_\_ are resistant bodies produced by bacteria.
  - (i) The starter cultures primarily produce \_\_\_\_\_.
  - (j) In \_\_\_\_\_ cultures are frozen at  $-196^{\circ}\text{C}$ .

2. Define the following terms : **10x1=10**
- (a) Food contamination
  - (b) Spoilage microorganisms
  - (c) Curdling
  - (d) Pasteurization
  - (e) Proteolysis
  - (f) Lipolysis
  - (g) Osmophile
  - (h) Psychrophile
  - (i) Xerophile
  - (j) Saprophyte
3. (a) What do you understand by probiotic Foods ? Briefly discuss. **2½**
- (b) What are the emerging food borne pathogens ? **2½**
- (c) Comment on possible sources of contamination in cereals. **2½**
- (d) How does milk get curdled during spoilage ? **2½**
4. Answer the following with suitable examples. **2x5=10**
- (a) How does spoilage of low acid canned foods takes place ?
- (b) Comment on the technique of 'Standard Plate Count' to estimate bacteria.
5. Give the Principle of following : **5x2=10**
- (a) SPC
  - (b) MBRT
  - (c) MPN method
  - (d) Negative Staining
  - (e) Spiral Plate Count method

6. Match the following :

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- | <b>A</b>           |                               | <b>B</b> |  |
|--------------------|-------------------------------|----------|--|
| (a) EMB Agar       | (i) Dye reduction Test        |          |  |
| (b) Broth          | (ii) Spiral plate court       |          |  |
| (c) Peptone        | (iii) Differential media      |          |  |
| (d) Counting grid  | (iv) Liquid media             |          |  |
| (e) Heat resistant | (v) Solid media               |          |  |
| (f) Tartaric acid  | (vi) Organic nitrogen         |          |  |
| (g) Slants         | (vii) PDA Agar                |          |  |
| (h) MBRT           | (viii) Maintenance of culture |          |  |
| (i) Nigrosin       | (ix) Endospore                |          |  |
| (j) Agar           | (x) Acid dye                  |          |  |

7. Describe following terms in relation to spoilage.

- (a) Moldy cheese 5x2=10  
(b) Lipolysis  
(c) Ropiness  
(d) Bloating of cans  
(e) Button formation

8. Write short notes on :

4x2½=10

- (a) Biochemical kits  
(b) Immunological methods  
(c) Polymerase Chain Reaction (PCR)  
(d) Flow cytometry
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