

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

Term-End Examination

December, 2017

MVPI-001 : FOOD MICROBIOLOGY

Time : 2 hours

Maximum Marks : 50

- Note :**
- (i) *Q.No. 1 is compulsory.*
 - (ii) *All questions carry equal marks.*
 - (iii) *Attempt any five questions.*
 - (iv) *All parts of a question must be attempted together*

1. Give one example of each (any five) : 5
 - (a)
 - (i) Food borne virus
 - (ii) Baker's yeast
 - (iii) Aflatoxin produces
 - (iv) Neurotoxin produces
 - (v) Aerobic Spore former
 - (vi) Gram negative rod
 - (b) Define food spoilage and explain types of spoilage 5
2. Differentiate between : 10
 - (a) Food infection Vs. Food Intoxication
 - (b) Tempeh Vs. Soya sauce
 - (c) Mesophiles Vs. Thermophiles
 - (d) SPC Vs. DMC
3. Explain the bacterial growth curve with the factors affecting it. 10

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| 4. | (a) | What are Coliforms ? | 3 |
| | (b) | How can you detect coliforms in water ? | 7 |
| 5. | (a) | Explain CAMP test | 3 |
| | (b) | What are the sources of contamination of food ? | 7 |
| 6. | | State the significance of following : | 10 |
| | (a) | Nucleic Acid Probes | |
| | (b) | Biosensors | |
| | (c) | Endospore Staining | |
| | (d) | Cell wall of Gram negative bacteria | |
| 7. | | Explain Flow Cytometry with principle and function | 10 |
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