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MFT-002

POST GRADUATE DIPLOMA IN FOOD SCIENCE AND TECHNOLOGY (PGDFT)

Term-End Examination

June, 2013

MFT-002 : FOOD MICROBIOLOGY

Time : 3 hours *Maximum Marks : 70*

Note : *Question No. 1 is* ***compulsory****. Attempt any* ***seven*** *questions in all.*

1. Give *two* examples of each : **1x10=10**

(a) Mycotoxin

(b) Bacteriocin

(c) Probiotic organism

(d) Spore former

(e) Enterotoxin producer

(f) Thermophillic organism

(g) Starter bacteria

(h) Quantitative Enumeration Method for Microbes

(i) Causing bacterial rot in vegetables

(j) Food additive

2. Differentiate between : 2x5=10

(a) Prebiotics Vs. Symbiotics

(b) SPC Vs. DMC

(c) Pasteurization Vs. UHT

(d) Food Safety Vs. Food Quality

(e) Homo Fermentation Vs. Hetero Fermentation

3. State the significance of the following : 2.5x4=10

(a) Enrichment step in pathogen detection

(b) Serial dilution in quantitative enumeration of microbes

(c) Freezing as a method of Food Preservation

(d) Yeasts in the bread making process.

4. (a) Define Fermentation. 4

(b) Differentiate between Food infection and Food intoxication. 3

(c) List different type of Food Fermentation with example. 3

5. What are the various types of spoilage associated with canned food ? Explain in brief. 10

6. State the influence of the following in the growth of micro - organisms **10**

(a) Water activity Aw

OR

(b) Potential

7. Give the causative organism, symptoms, route of contamination and method of prevention of any two common food borne diseases. **10**

8. Write short notes on the following : **2.5x4=10**

(a) Controlled Atmospheric storage

(b) Spoilage in fruits

(c) Vinegar Production

(d) Indian Fermented Foods.