MVPI-001

P. G. DIPLOMA IN FOOD SAFETY AND QUALITY MANAGEMENT (PGDFSQM)

Term-End Examination

June, 2022

MVPI–001 : FOOD MICROBIOLOGY

Time : 2 Hours　　　　　　*Maximum Marks : 50*

Note : *Answer any **five** questions. All questions carry equal marks. All the parts of a question must be attempted together.*

1. Explain the following terms (any *ten*) : 1×10=10

    (a) Bacteriocin

    (b) Endospore

    (c) Stationary phase

    (d) Food acids

    (e) Enteropathogenic organism

    (f) Virulence

    (g) DMC

    (h) MBRT

P. T. O.

(i) EMB

(j) CFU

(k) ELISA

(l) PCR

2. Give *two* examples each for the following microorganisms in food :   2×5=10

(a) *Two* mold genera

(b) *Two* yeast genera

(c) *Two* viruses with high potential as food contaminants

(d) *Two* lactic acid bacteria

(e) *Two* proteolytic bacteria

3. Enumerate intrinsic and extrinsic parameters affecting microbial growth.   10

4. (a) Enumerate various types of food poisoning with suitable example for each.   6

    (b) Explain the purpose of fermentation.   4

5. (a) Explain the following :   2 each

         (i) Presumptive test for coliform detection

         (ii) Endospore staining

(b) Describe the methods for detection of *B. cereus*. 6

6. (a) Enumerate any *ten* fermented foods. 5

(b) Enumerate various methods used for detecting viruses extracted from food. 5

7. (a) Enlist the need for rapid detection techniques of microorganisms in food. 3

(b) What is impedance ? How can it be used to detect microbes ? 3

(c) Explain the principle of DNA probes. 4

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