

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

01506

Term-End Examination**June, 2015****MVPI-001 : FOOD MICROBIOLOGY***Time : 2 hours**Maximum Marks : 50*

Note : Attempt any five questions. All the questions carry equal marks.

1. Match the following : **1x10=10**
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|----------------------------|-------------------------------------|
| (a) Penicillium | Rhodotorula |
| (b) Yeast | Blood Agar |
| (c) Anaerobic spore former | Protozoa |
| (d) Enriched medium | Geotrichum |
| (e) Pasteurization | Staphylococcus |
| (f) Dairy Mold | Bacteriocin |
| (g) Biopreservation | Intestinal tract of man and animals |
| (h) Cocci in groups | Antibiotic |
| (i) Flat worms | Clostridium |
| (j) E. histolytica | Heating below 100°C |

2. Differentiate between : 2x5=10
- (a) Differential media Vs Selective media
 - (b) Antioxidants Vs Antimicrobials
 - (c) Pasteurization Vs Sterilisation
 - (d) Halophilic Vs Osmophilic micro-organisms
 - (e) Mesophiles Vs Psychrophiles
3. Define the following : 2x5=10
- (a) Symbiotic
 - (b) Facultative anaerobes
 - (c) Microbial mass
 - (d) Thermotolerant micro-organisms
 - (e) Functional food
4. Explain the factors contributing to out-breaks of food - borne diseases. Define food infection and food intoxication. 8+2=10
5. Give the procedure for the detection of *staphylococcus aureus* and also method of any two supportive tests. 10
6. Define the terms probiotic and prebiotic, with example. What are the possible health benefits of probiotics ? 2+8=10
7. Write short notes on **any four** of the following :
- (a) Bacterial Growth Curve 2½x4=10
 - (b) Spoilage of fruits and vegetables by molds
 - (c) Botulism
 - (d) Coagulase Test
 - (e) Bacteriocins
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