

Department of Food Technology
School of Interdisciplinary Sciences and Technology
Jamia Hamdard, New Delhi – 110062

2022
 Ser - 1

M.Sc. Nutrition and Dietetics

Semester-I

End Term Examination, 2023-2024

Paper Title: Food Microbiology; Paper Code: MDNCC-104

Time: 03 Hrs.

MaxMarks: 60

Instructions:

- Section A: Attempt any Six
- Section B: Attempt any Six
- Section C: Attempt any Two

SECTION (A)

(2 marks each; 2X6=12 marks)

1.	Define Mesophiles with examples.	CO1,PO2
2.	Define lag phase in growth of micro-organism.	CO1,PO3
3.	Briefly provide role of acetic acid bacteria in food industry.	CO2,PO4
4.	What is chilling injury?	CO2,PO2
5.	How micro-organism cause disease	CO3,PO5
6.	Define endotoxin and exotoxin	CO4,PO2
7.	Define fermentation with its one application	CO4,PO4
8.	Write the flow chart for the formation of Koji	CO3,PO6

SECTION (B)

(4 marks each; 4X6=24 marks)

9.	Briefly describe different types of non-thermal preservation techniques	CO1,PO2
10.	Write the difference between prebiotics and probiotics	CO1,PO3
11.	What are different types of spoilage in canned food products	CO2,PO4
12.	Explain food spoilage and its causes.	CO2,PO2
13.	Draw lifecycle of endospore formation	CO3,PO5
14.	Explain in detail manufacturing of Cheddar cheese	CO4,PO2
15.	Give a brief description of the structure and classification of yeast and molds	CO4,PO4
16.	What do you mean by fecal oral transmission	CO3,PO6

SECTION (C)

(12 marks each; 12X2=24 marks)

17.	What are the different modes of transmission of diseases	CO1,PO2
18.	Explain the factors affecting growth of micro-organism	CO1,PO3
19.	Explain in detail SCP	CO2,PO4
20.	Explain in detail spoilage in milk and milk products	CO2,PO2