

Mge.
final ser.
2022.
JH ser.

DEPARTMENT OF FOOD TECHNOLOGY
SCHOOL OF INTERDISCIPLINARY SCIENCES AND TECHNOLOGY(SIST)

JAMIA HAMDARD, NEW DELHI-62

Course: MSc. Nutrition and Dietetics, March – 2023

Final Semester Examination- I

MDNCC 104: FOOD MICROBIOLOGY

Roll No:

Time: 3 hours

Maximum Marks: 60

Note: *The paper is divided into Three sections A, B and C.*

Part A, is *compulsory* to attempt.

Part B, *choose any one from each* long question.

Part C, attempt *any two short questions* of your choice.

All the parts of the question must be attempted together.

PART A

1. Explain any five of the following terms:

5 × 1=5

- a) Noncoenocytic
- b) Chlamydospore
- c) Psychrophiles
- d) Whiskers
- e) Prebiotic
- f) Water activity
- g) Candling
- h) Exotoxin
- i) Aflatoxin
- j) Chill injury

PART B

2. Explain any five important species and the industrial importance of both mould and yeast. (15)

Or

What is gram staining, write the principle behind it. How can we differ gram positive bacteria from Gram negative ones.

3. What are fermented foods? Write their importance and also explain the fermentation process of final Sauerkraut. (15)

Or

Explain the principles of HACCP and Write its advantages and Disadvantages.

4. What is waste water management? Explain the secondary treatment used within the process. (15)

Or

How can we prevent milk and the milk products from getting spoiled, write the techniques used for the preservation of milk and milk products.

PART C

5. Write short notes on any two of the following:

2 × 5 = 10

- a) Emerging food pathogens
- b) Spoilage of canned foods
- c) Bacterial growth curve
- d) Method of preservation of eggs