

2079
185cm

M.Tech. Food Technology
I Semester Examination 2017
Course Code: MFTC-103
Course Title: Food Microbiology

Time: 3 hours**Max Marks: 75**

Read the instructions carefully. Marks are mentioned against each question.

Q1. Answer each of the following in **one line/one word**.

(1 X 15)

- oo. Define vaceration.
- pp. What are chemo-heterotrophs.
- qq. Name the organism that causes bacterial rots in vegetables.
- rr. What is an enterotoxin?
- ss. Name the causative agent of BSE.
- tt. What is peritrichous bacterium?
- uu. Preservation methods should be aimed at the lag phase. Justify the statement.
- vv. The process of using a stream of compressed air to remove external impurities on the egg shell is known as _____.
- ww. _____ is used in the fermentation of dough for bread making.
- xx. Fungal mycelium is composed of individual filaments called _____.
- yy. Anaerobic degradation of proteins with the production of mercaptans, indoles etc. is known as _____.
- zz. Serological identification involve _____.
- aaa. A conidia is a/an _____ spore and a zygospor is a/an _____ spore.
- a. Sexual, Asexual c. Ascomycete, Basidiomycete
- b. Free, Endo d. Asexual, Sexual
- bbb. The time temperature combination for HTST pasteurization of 71.1°C for 15 sec is selected on the basis of:
- a. *E.coli* b. *Coxiella burnetti* c. *Bacillus subtilis* d. *C. botulinum*
- ccc. Which of the following has the highest bacteriostatic effect at a given pH?
- a. Acetic acid b. Maleic acid c. Citric acid d. Tartaric acid

Q2. Attempt any three of the following

(5 X 3)

- (k) Define non perishable foods. Give examples. Classify bacteria based on their requirement for temperature and pH for their growth.
- (l) What are the intrinsic parameters affecting the growth of microbes in food? Explain.