

2024
3rd Sem.



Department of Food Technology
School of Interdisciplinary Sciences and Technology
Jamia Hamdard, New Delhi-110062
END-TERM SEM EXAMINATION (DEC, 2024)

B.TECH FT IIIrd SEM

Paper Title: **Food Microbiology** Paper Code: **BFTC-302** Time allotted: **3Hrs.** Max Marks: **60**

Important: At the END, mention the number of questions attempted from each section.

Note: Write to the point. Do not insert margins in the answer sheet. Make sure to mention question no. and section before attempting.

Use only Blue pen for writing.

Section-A (2 Marks each, Attempt all five questions) (2*5= 10)

Questions

Mapping

- Q1). How would you define Food Microbiology?
- Q2). Define Food Preservation.
- Q3). Name two target micro-organisms of Pasteurization.
- Q4). What is Food Contamination?
- Q5). Name four phases of Microbial Growth.

PO:2	CO:1
PO:3	CO:2
PO:2	CO:3
PO:4	CO:4
PO:2	CO:5

Section- B (Attempt any 5) (5 Marks Each) (5*5=25)

- Q6). What are the Principles of Food Preservation?
- Q7). What are Probiotic and Prebiotic Foods?
- Q8). Various methods for control of Microorganisms?
- Q9). Name three Physical agents for control of Microorganisms.
- Q10). Explain Food Spoilage and its types.
- Q11). Graphically explain microbial growth curve.
- Q12). Name few intrinsic and extrinsic factors affecting Food spoilage.

PO:3	CO:2
PO:4	CO:4
PO:2	CO:1
PO:4	CO:4
PO:2	CO:3,2
PO:1	CO:1
PO:3	CO:2

Section C (Attempt any 2) (12.5 Marks Each)(2*12.5=25)

- Q13). Explain in detail various Microorganisms, their structures and characteristics.
- Q14). Explain in detail food contamination, spoilage its types and factors affecting spoilage.
- Q15). Explain the following:
- Probiotics , Prebiotics and their synergy
 - Gut-microbiome
 - Two probiotic micro-organisms
 - Two Pre-biotic fibers
 - Two fermented dairy products
- Q16). Explain in detail physical, chemical and antimicrobial agents used for controlling Microorganisms.

PO:1	CO:1
PO:2	CO:3
PO:3	CO:3,4
PO:5	CO:4