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SEAT No. _____

No. of Printed Pages: 02

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SARDAR PATEL UNIVERSITY
M.Sc. Biotechnology IV Semester Examination
PS04EBIT24: Food and Dairy Microbiology
26/03/2019, Tuesday

Time: 10.00 am To 01.00 pm

Total Marks: 70

Q.1 Choose most appropriate answer from given choices. [8]

1. Which of the following has important roles in determining the predominant spoilage in a food
 - a) Microbial types
 - b) Food types
 - c) Food environment
 - d) All of the above
2. For the long-term storage, a food can be kept at _____
 - a) 5°C to -20°C
 - b) 20°C to 40°C
 - c) 40°C to 60°C
 - d) None of the above
3. Which of the following is the example food borne intoxication?
 - a) Salmonellosis
 - b) Yersiniosis
 - c) Botulism
 - d) None of the above
4. Genus Yersinia is named after the French bacteriologist.
 - a) Alexandre Yersin.
 - b) Edward Yersin.
 - c) Thomas Yersin
 - d) Allen Yersin
5. Kefir consist of ____ & ____ % of lactic acid and alcohol respectively.
 - a) 0.9, 1
 - b) 1.5, 2
 - c) 2.5, 3
 - d) 0.1, 1
6. _____ Salt are used to improve dough characteristics in bread.
 - a) KIO_3 .
 - b) CaO_2 .
 - c) $KBrO_3$
 - d) All of the above
7. With the creation of _____ in 2000, Scientist had genetically modified food to increase its nutritional value for the first time.
 - a) Potato.
 - b) Golden rice
 - c) Tomato
 - d) Cheese
8. SPS under WTO stands for?
 - a) Standards, Prevention and Specification
 - b) Sanitary and Phytosanitary measures
 - c) Specifications for products and supplements
 - d) Safety and prevention of sickness

Q.2 Answer short questions. (Any seven) [14]

1. Describe various sequence of events taking place during microbial food spoilage.
2. Write in brief about scope of food microbiology.
3. What are indicator organisms? Enlist any four important characteristics indicator organisms.
4. Explain in brief Rye bread.
5. What is Kimchi? Give its importance.
6. Write pathogenesis and clinical features of *Shigella*.
7. Write in brief about Kefir grains.
8. Explain Resazurin reduction test.
9. Write a brief note on BIS

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(P.T.O.)

Q.3 (A) What is spoilage? Explain in detail about spoilage in canned food. [6]

(B) Explain intrinsic factors influencing microbial growth in food. [6]

OR

(B) Describe in detail about various habitats as sources of microorganisms in food. [6]

Q.4 (A) Elaborate on organism responsible for causing cholera in human host in brief. [6]

(B) Write note on food born intoxication by *Clostridium botulinum*. [6]

OR

(B) Give an brief account on food borne infection and intoxication carried by *Giardia lamblia* and *Sporozoid protozoa*. [6]

Q.5 (A) What is Sauerkraut? Give and detail about on its production and microbiology. [6]

(B) Enlist different physical methods used for food preservation and discuss radiation Method in detail. [6]

OR

(B) Define : Koumiss. Add detail note on it. [6]

Q.6 (A) Write a note on genetically modified foods. [6]

(B) Write a detail note on food plant sanitation. [6]

OR

(B) Describe in detail: AGMARK. [6]

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