

(Following Paper ID and Roll No. to be filled in your Answer Books)

PAPER ID :

Roll No.

--	--	--	--	--	--	--	--	--	--

B.TECH.

Theory Examination (Semester-IV) 2015-16
BASIC FOOD MICROBIOLOGY

Time : 3 Hours

Max. Marks : 100

Note : Answer all questions as per directions given .

SECTION A

1. Attempt all the parts. Write answer of each part in short.

(2×10=20)

- Differentiate between Thermophiles and Mesophiles
- Differentiate between Halophilic and Osmophilic Bacteria
- Differentiate between Differential Media & Selective Media
- Differentiate between Proteolytic and Lipolytic Bacteria
- Differentiate between Springer and Breather in Canned Foods
- Differentiate between Food Spoilage and Food Poisoning
- Differentiate between Cleaning and Sanitizing?
- Differentiate between Gram Positive and Gram Negative Bacteria
- Differentiate between Lactics and Acetics
- Differentiate between Sterilization and Asepsis.

SECTION-B

2. Attempt any 5 questions

(5×10=50)

- Describe the Morphological Characteristics of Molds. Also list any five molds of industrial importance in foods.
- Describe the important Morphological characteristics of Bacteria? Explain any two techniques used for quantitative measurement of bacterial growth in foods.
- Discuss the general causes of food spoilage? How can foods be classified on the basis of ease of spoilage. Support your answer with proper examples.
- Explain the concept and principles of HACCP in ensuring Food Safety.
- What do you understand by the term 'Food Borne Diseases'? List the causative agents and Clinical syndromes for any five such diseases.
- Write a Technical Note on Preservation of Foods by Sugar and salt.
- Explain in detail the significance of Low Temperature as a means of preservation
- Draw and explain actual growth curve for bacterial population?

SECTION-C

Attempt any two questions.

(15×2=30)

- What do you mean by Pure Cultures? Describe the process by which pure culture is isolated in laboratory?
- Discuss the microbiology of raw milk. Enlist the common spoilage in Butter and Cream with their causative organisms? Also explain the methods for prevention of these spoilage.
- Explain the term HYGIENE and SANITATION. How they are correlated with microorganism? Explain their significance in context to preservation of foods?

WWW.UPTUNOTES.COM