

MODEL QUESTION PAPER
B.SC. FOOD TECHNOLOGY
II - Semester
DSC-2 Paper-2: FOOD MICROBIOLOGY
(Effective from 2020-2021 admitted batches)

Time: 3 Hours

Max. Marks: 75
5×5 =25 Marks

Part - A

Answer any **FIVE** from the following **EIGHT** questions

1. Observation of motility of bacteria in milk
2. Growth curve
3. Importance of algae
4. Contamination of meat
5. Importance of hygiene
6. Microbial spoilage of food
7. Significance of spores in food contamination
8. Rapid methods to detect microorganisms.

Part - B

5×10 = 50 Marks

Answer the Following Questions

OR

9. Explain in detail various techniques to isolate bacteria from food.

OR

10. Explain in detail about the importance of yeast in food.

11. Explain various kinds of food borne diseases

OR

12. Explain various factors effecting growth of micro organisms in foods.

13. Explain in detail about spoilage of cereal products and the causative organisms.

OR

14. What are the organisms responsible for spoilage of milk and various methods of processing of milk.

15. Explain about kinds of organisms causing spoilage of eggs.

OR

16. Discuss recent food borne outbreaks with suitable examples.

17. Write about various physical and chemical methods of sterilization.

OR

18. Write about the role of hygiene and sanitation in controlling microorganisms.

17. Write about the student t-test for comparison of means

OR

18. Define ANOVA and of mention its types with examples.