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Total No. of Pages : 02

Total No. of Questions : 18

B.Tech. (Food Technology) (2018 Batch) (Sem.-3)

FOOD MICROBIOLOGY

Subject Code : BTFT 303

M.Code : 76991

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A**Answer briefly :**

1. What is Food Microbiology?
2. Write two applications of yeast in food industry.
3. Define Generation Time.
4. What is Broth?
5. Enlist the different sources of microorganisms in natural products.
6. What do you understand by food poisoning?
7. Enlist the name of two borne viruses.
8. What are factors affecting the growth of microorganisms in food?
9. Define Appertization.
10. Write two characteristics of *lactobacilli* which are important in foods.

SECTION-B

11. What do you understand by unicellular? Differentiate between prokaryotic and eukaryotic cell along with example.
12. Define Synchronous Growth? Explain the growth curve of microbial cultures.
13. What are bacteria? Discuss the various methods of reproduction of bacteria.
14. Write short note on the bacterial food spoilage.
15. Define Food Borne Infection. Explain the toxins produced by *Clostridium*.

SECTION-C

16. What do you understand by morphology? Discuss the importance and historical developments in food microbiology.
17. Define Serial Dilution. Explain various techniques used for isolation of pure culture.
18. What are antimicrobial agents? Describe different physical agents used in microbial control.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.