Roll No. Total No. of Pages: 02

Total No. of Questions: 09

B.Tech. (Food Technology) (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**

## 1. Answer briefly:

- a) Which scientists discovered simple and electron microscope?
- b) What do you understand by pasteurization?
- c) What is Gram staining?
- d) Give examples of two food borne viruses.
- e) What do you understand by food infection?
- f) Define lag phase.
- g) What do you understand by serial dilution?
- h) What are endotoxins?
- i) What do you understand by D-value?
- j) What is the significance of food safety?



## **SECTION-B**

- 2. Discuss in detail about the major milestones in the history of food microbiology and their significance.
- 3. Discuss the various microorganisms associated with milk and milk products.
- 4. Describe the various biochemical changes during spoilage of foods along with suitable examples.
- 5. Discuss the raw materials, microflora involved and process for the production of cheese.
- 6. Explain food sources, symptoms of salmonellosis and its preventive measures.

## **SECTION-C**

- 7. What do you understand by pure culture? Discuss in detail about the various techniques used for the isolation of pure cultures.
- Define Microbial Growth. Discuss in detail about the various phases of growth curve 8. Discuss in detail about the following:

  a) Beer Production

  b) Vinegar Production along with suitable sketch.
- 9.

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.

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