

[illegible]

- Which scientists discovered simple and electron microscope?
- What do you understand by pasteurization?
- What is Gram staining?
- Give examples of two food borne viruses.
- What do you understand by food infection?
- Define lag phase.
- What do you understand by serial dilution?
- What are endotoxins?
- What do you understand by D-value?
- 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.
8. Define Microbial Growth. Discuss in detail about the various phases of growth curve along with suitable sketch.
9. Discuss in detail about the following :
  - a) Beer Production
  - b) Vinegar Production

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