

Printed Pages : 2



EFT401

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

PAPER ID : 182401

Roll No.

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B. Tech.

(SEM. IV) THEORY EXAMINATION, 2014-15

BASIC FOOD MICROBIOLOGY

Time : 3 Hours]

[Total Marks : 100

Note: (1) Attempt all questions.

(2) All questions carry equal marks

1 Attempt any four of the following : 4×5=20

- (a) Discuss the Hackel's five kingdom concept.
- (b) Explain the Characteristics of an ideal chemical preservative.
- (c) Define Medium, Discuss significance of differential medium.
- (d) Draw and explain the Growth Curve for bacterial population.
- (e) Differentiate between nutrients and substrate.
- (f) Discuss Pure Culture Techniques.

2 Attempt any four of the following : 4×5=20

- (a) What do you understand by Fitness of Foods?
- (b) What do you understand by Spoilage of Foods? Classify foods on basis of "ease of spoilage".

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- (c) Discuss the major sources of contamination of foods.
 - (d) What do you mean by ASEPSIS? How do you preserve food by this?
 - (e) Define D value, Z value and F value.
 - (f) Enlist various methods of preservation. Explain Bactofugation.
- 3 Attempt any two of the following. 2×10=20
- (a) Draw a scheme for diagnosis of cause of spoilage in canned foods.
 - (b) Discuss the microbiology of Raw Milk. Enlist and discuss the common spoilage in butter with their causative organisms.
 - (c) Discuss the major sources of contamination in Fruits and Vegetables.
- 4 Attempt any two of the following. 2×10=20
- (a) Write a precise technical note on food poisoning and food borne infections.
 - (b) Discuss beneficial role of Microorganism & their utilization in food industries.
 - (c) What is meant by hygiene & sanitation? Explain their relation with microorganism in context to preservation of food.
- 5 Attempt any two of the following. 2×10=20
- (a) What do you understand by heat resistance of microorganism? How is it determined?
 - (b) Discuss HACCP & Explain its utility in food industry.
 - (c) What are perishable foods? How they are classified?