

Diploma in Microbial Analysis and Food Safety
First Semester
Microbiological Safety of Foods: MFS-103

Time allowed: 3 Hours

Max. Marks: 40

Note: Attempt five questions in all, including Question no. 1 which is compulsory and selecting one question from each Unit.

Q1. Each question carry equal marks (1)

- a) Name two Indicator Organisms for food spoilage?
- b) Define Pasteurization?
- c) Define Putrefaction?
- d) What is Biopreservation and give an example?
- e) Write two Viral food borne diseases?
- f) What is the pH range for Growth of Molds and Yeast in foods?
- g) What is a Maillard reaction?
- h) Define Rancidity?

UNIT-1

Q2. I) Explain the Microbial growth pattern of Bacteria in food? (8)

- II) a) Write a short note on coliforms ? (4)**
- b) Explain the structural composition of Flagella? (4)**

UNIT-II

Q3. I) Define Food spoilages and its characteristics. Explain various changes occur in the spoilage of milk and milk products? (8)

- II) Explain various methods of food Preservation? (8)**

UNIT-III

Q4. I) Explain Food poisoning and food intoxications of microbial origin with example. Write a short note on Bacterial food borne diseases? (8)

- II) What are the steps of Investigation and management of food borne diseases? (8)**

UNIT-IV

Q5. I) Explain Serial Dilution Method with the help of diagram? (8)

II) Explain water potability test using MPN Method? (8)