



Name : .....

Roll No. : .....

Invigilator's Signature : .....

**CS/B.TECH(FT-N)/SEM-3/FT-302/2011-12**

**2011**

**FOOD MICROBIOLOGY**

Time Allotted : 3 Hours

Full Marks : 70

*The figures in the margin indicate full marks.*

*Candidates are required to give their answers in their own words  
as far as practicable.*

**GROUP – A**

**( Multiple Choice Type Questions )**

1. Choose the correct alternatives for any *ten* of the following :  
 $10 \times 1 = 10$
- i) Which among the following is a spore former ?
    - a) *Micrococcus caseolyticus*
    - b) *Pseudomonas fluorescences*
    - c) *Mycobacterium tuberculosis*
    - d) None of these.
  - ii) Which is a rod-shaped organism among the following ?
    - a) *Bacillus subtilis*
    - b) *Clostridium botulinum*
    - c) None of these
    - d) All of these.
  - iii) Immediately after rain, the load of aerial microbial flora
    - a) increases
    - b) decreases
    - c) remains constant
    - d) there is an increase in the number of the non-spore formers.



- iv) An antimicrobial agent
  - a) kills the organisms
  - b) does not allow the organisms to grow
  - c) increases the growth of a particular type
  - d) all of these.
- v) A pure culture may be obtained by
  - a) streak plate technique
  - b) pour plate technique
  - c) enrichment culture technique
  - d) all of these.
- vi) Which one is an anaerobe ?
  - a) *Clostridium botulinum*
  - b) *Bacillus stearothermophilus*
  - c) *Staphylococcus aureus*
  - d) None of these.
- vii) Pasteurisation kills
  - a) non-spore formers      b) spore formers
  - c) pathogens              d) all of these.
- viii) D-value increases
  - a) if the temperature increases
  - b) if the temperature decreases
  - c) with no effect of temperature
  - d) if the microbial load increases.
- ix) Which of the following microorganisms can produce micotoxin ?
  - a) *Aspergillus flavus*      b) *C. Botulinum*
  - c) Coliform bacteria      d) None of these.
- x) During manufacture of which of the following products microorganism is added intentionally from outside ?
  - a) Jam                      b) Jelly
  - c) Bread                  d) Ice-cream.
- xi) After staining, Gram-negative organism is stained as
  - a) white                      b) black
  - c) blue violet              d) red.



- xii) Cell wall of Gram-negative organism are rich in  
 a) peptidoglycan                      b) protein  
 c) lipid                                      d) none of these.
- xiii) Protoplast is lacking  
 a) cell wall                                  b) cytoplasmic membrane  
 c) protoplasm                              d) DNA.
- xiv) Agar is  
 a) acidic                                      b) basic  
 c) neutral                                    d) none of these.

### GROUP – B

#### ( Short Answer Type Questions )

Answer any *three* of the following.                      3 × 5 = 15

2. Explain the Gram staining procedure. Give an example of Gram positive organism and Gram negative organism each.  
3 + 2
3. What is endospore ? Describe the structural characteristics of endospore. Give two examples of Spore forming bacteria.  
1 + 3 + 1
4. Define ultramicroscopic organisms. What are the characteristics of microscopic organisms ?  
2 + 3
5. Briefly discuss the bacterial growth with a neat diagram.
6. Write short notes on Sterilization procedure using an autoclave.

### GROUP – C

#### ( Long Answer Type Questions )

Answer any *three* of the following.                      3 × 15 = 45

7. Draw a neat sketch of a Bright Field Microscope and show the different parts of this microscope. Explain briefly the functions of each part.  
7 + 8



8. Why is it important to know the microbial load of air and water ? What are the probable reasons if it is observed that there is an increase in the microbial count of air ? How will you determine the suitability of water for use in a food industry ?  
4 + 4 + 7
9. Define *TDT*, *D*, *F* and *Z* values. What are their importance in thermal processing of food ? What is the effect of temperature on these factors ?  
6 + 6 + 3
10. How meat, poultry, and egg are contaminated with microorganism ? What is the method used to determine the quality of a milk sample received from pasteurization plant ? Give three examples of different types of food poisoning. What is the red milk ?  
8 + 2 + 3 + 2
11. What are the two different methods of isolation of pure culture ? Explain the isolation of pure culture by streak plate method. What is the importance of pure culture technique in laboratory work ?  
3 + 8 + 4

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