

Exam. Code : 107703

Subject Code : 2428

BFST (Hons.) 3<sup>rd</sup> Semester

FOOD MICROBIOLOGY

Paper—FST-301

Time Allowed—3 Hours]

[Maximum Marks—50

**Note** :— Attempt any **FIVE** questions. Each question carries equal marks (**10** marks).

- I. Describe various methods for the microbial examination of food and food products. Discuss the rapid methods in detail. 10
- II. (a) Define water activity. Give various factors that affect the water activity requirements of microorganisms.  
(b) Discuss the various factors that affect growth and survival of microorganisms in food. 4+6
- III. Discuss the general characteristics of the following microorganisms and explain their importance in foods :  
(a) Bacteria  
(b) Yeasts. 5+5
- IV. What is food poisoning ? Explain in detail the food borne illness caused by *Clostridium botulinum*. Give the methods and precautions for prevention of the same. 10
- V. Explain :  
(a) Importance of lactobacilli in foods  
(b) Aflatoxins. 5+5

VI. Differentiate between food intoxication and food infection.

Discuss the food poisoning caused by *Salmonella spp.*

10

VII. Write notes on :

(a) Asepsis

(b) Colour changes in milk or cream

(c) Roots in fruits and vegetables

(d) Bread rope.

2.5×4

VIII. Discuss various types of spoilage in heated canned foods.

10