

Exam. Code : 107703

Subject Code : 1888

Bachelor of Food Science & Technology (Hons.) 3rd Sem.
FST-301 FOOD MICROBIOLOGY

Time Allowed—3 Hours] [Maximum Marks—50

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

1. Write a note on :
 - (a) Food borne viruses
 - (b) Importance of yeasts in foods. 5+5
2. Discuss various features and important groups of bacteria that play importance in foods along with suitable examples. 10
3. Explain :
 - (a) Swell in cans
 - (b) Aflatoxins 5+5
4. Define water activity. Give various factors that affect the water activity requirements of microorganisms. 10
5. Enlist different methods employed for the microbial examination of food and food products. Discuss the rapid methods in detail. 10
6. What is food intoxication ? Explain the food borne illness caused by *Clostridium botulinum* and its prevention. 10
7. Discuss the types of microbial spoilage in meat and meat products. 10
8. Discuss the various factors that affect growth and survival of microorganisms in food. 10