

PARUL UNIVERSITY
PARUL INSTITUTE OF APPLIED SCIENCES
MID SEMESTER INTERNAL EXAMINATION, August 2018
M. Sc. Semester III
Subject: Microbiology
Paper Code: 11201201 Title of the paper: Food and Dairy Microbiology

Date: 05/09/2018

Time: 2:30 – 4:00

Maximum Marks: 40

Instructions:

- 1. All questions are compulsory and options are given in first and second question only.**
 - 2. Numbers to the right of question indicate the marks of respective question.**
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Q. 1 Attempt any one question of the following. **(08)**

- (i) Describe step by step process of Vineger fermentation.
- (ii) Discuss the raw materials used in sausage preparation.

Q. 2 Attempt any three questions of the following. **(12)**

- (i) Discuss about Staphylococcus infection.
- (ii) Discuss different types of Mycotoxin.
- (iii) Discuss the good characters of starter culture.
- (iv) Discuss the applications of baker's yeast.
- (v) Name 7 Principles of HACCP.

Q. 3 Do as directed. Attempt all five questions. **(05)**

- (i) Name the raw material used in soy sauce fermentation.
- (ii) Name the acid which is used in non brewed method of soy sauce preparation.
- (iii) What food intoxication?
- (iv) Name the cultures, which is used in baker's yeast production.
- (v) Name any two food borne diseases.

Q. 4 Write correct option in your answer sheet for following 15 multiple choice questions. **(15)**

MCQ 1 Mycotoxin is

- | | |
|--|---|
| (A) Chemical Secretion from Fungi in food. | (B) Chemical Secretion from Bacteria in food. |
| (C) Both of the above. | (D) None of the above. |

MCQ 2 **Campylobacter and Salmonella species account for over _____ of all reported cases of bacteria related to food poisoning worldwide.**

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|-----------|----------|
| (A) 100%. | (B) 50% |
| (C) 80%. | (D) 90%. |

MCQ 3 **Time temperature abuse– Happens when the food is exposed to Temperature Danger Zone for more than _____ hrs.**

- (A) 4 (B) 24
(C) 12. (D) 2.
- MCQ 4 Which is not a fungal toxin?
(A) **Afalatoxin,** (B) **Mycotoxin,**
(C) **Okadaic acid** (D) **Ochratoxin.**
- MCQ 5 The non-brewed process of soy sauce requires addition of
(A) extra color and flavor agents. (B) Extra amount of salt
(C) Extra amount of sugar (D) ascorbic acid
- MCQ 6 Preventing the growth of pathogens in food:
(A) danger zone (B) Cross-contamination
(C) shelf life (D) Food preservation
- MCQ 7 Spreading pathogens from one surface to another:
(A) sulfuring (B) Cross-contamination
(C) autoclaving (D) Food preservation
- MCQ 8 The moromi must ferment for
(A) several months (B) several years
(C) One week (D) 48 hrs.
- MCQ 9 Which tea is not fermented?
(A) Green tea (B) Oolong tea
(C) Black tea (D) puerh
- MCQ 10 _____ is the detrimental effect of microorganisms in the food
(A) Generation of flavor (B) Process of fermentation
(C) Spoilage of food (D) All of the above
- MCQ 11 Which is not an advantage of the fermented food?
(A) Makes the food more digestible (B) Increase storage life
(C) Synthesize vitamins (D) Decrease intestinal microflora
- MCQ 12 Industrial microbiology, mainly depends on the phenomenon
(A) Pasteurisation (B) Fermentation
(C) Vaccination (D) Both b and c
- MCQ 13 Upto the production of desirable production in the fermentor is called
(A) Upstream process (B) Downstream process
(C) Surface fermentation (D) None of these
- MCQ 14 For the production of beverages the raw material used is
(A) Molasses (B) Cellulose
(C) Pork, veal, beef, lamb, chicken, (D) cabbage
and game
- MCQ 15 The essential additives in the cheese making process is/are _____.
(A) starter culture (B) rennet
(C) Both A and B (D) None of the above

-- All the best--