**B.Sc Microbiology Semester VI**

**Paper- XV( Food and dairy microbiology)**

**Sample questions set**

**Group A-One word answers:**

1.“Sulphide stinker” is caused by Desulfotomaculum nigrificans.(True/False).

2. Jellying of egg white is observed in which type of spoilage?

3. Erwinia causes spoilage in which fruit?

4. Pin spot molding is observed in?

5. Molds are the organisms that can grow over a wide range of pH.(True/False).

6. What are the two most common bacteria used in yogurt making?

7. Heat is used to –

(a) Inactivate microbes (b) inhibit the growth of microbes (c) kill microbes (d) restrict the growth of microbes.

8. Berries and Sauerkraut are classified as low acid foods. (True/False).

9. What is ‘sweating’ in food microbiology?

10. Dehydrated and dessicated foods are dried by solar drying. (True/False).

**Group B-Short answer type questions:**

1. Explain the flat sour spoilage of canned food.

2. How does the contamination of food takes place by the following-

(a) From green plants and Fruits.

(b) From sewage.

3. Classify canned foods based on acid content.

4. What is pasteurization?

5. Describe the preservation of food by canning.

6. Write the notes on the following fermented foods-

(a) Dahi.

(b) Cheese.

7. What do you understand by ‘hurdle concept’. Explain with examples of hurdles in a food system.

**Group C-Long answer type questions:**

1. Explain the bacterial spoilage of egg.

2. Write a brief note on biological spoilage of canned foods.

3. Describe the physical methods of food preservation.

4. Write briefly about the principles and application of food preservation.

5. Discuss the chemical methods of food preservation in detail.

6. What are the different methods to detect the potability of water samples.