

2022

MICROBIOLOGY

[Honours]

B.Sc. Fourth Semester End Examination - 2022

PAPER - C10T

Full Marks : 40

Time : 2 hours

*The figures in the right-hand margin indicate marks.
Candidates are required to give their answers in their own
words as far as practicable.
Illustrate the answers wherever necessary.*

Answer any five questions from the following : 5×2=10

1. Are all fermented foods with live cultures considered probiotic? 2
2. Differentiate between food poisoning and food intoxication. 1+1
3. How does irradiation affect the food quality? 2
4. What is botulism? 2

(Turn Over)

(2)

5. Name few mycotoxins that are responsible for food poisoning. 2

6. What is ergotism? 2

Answer any four questions : 4×5

1. a) Discuss the general guideline of food preservation.
b) How is egg naturally preserved? 4+1

2. a) How would you prevent foodborne illness? 3
b) What are the criteria for establishment of bacterium as probiotic. 2

3. Write down a short note on Salmonellosis. What is HACCP? 3+2

4. Write down the role of extrinsic and intrinsic factors that effect the growth of microbes. 5

5. Write short note on Staphylococcus food poisoning.
Write down the food poisoning of E.Coli. 3+2

6. Write a short note on canned food spoilage. 5

(3)

Answer any one. 1×10

1. Write short note any two : 2.5+2.5+5

a) acidophilus milk

b) Sauerkraut.

What are (i) bread molds

(ii) green patch of meat

(iii) TA spoilage

(iv) Bacterial soft rot disease of vegetable

(v) musty or earthy flavor of food.

2. a) Write down the blanching process of food perservation.

b) State the principles adopted in high pressure technology for food preservation.

c) Differentiate between slow freezing and quick freezing.

d) Write short notes on microbial spoilage of fruits. (2+3)+(2+3)