

School of Basic and Applied Sciences

BioScience
ETE - Jun 2023

Time : 3 Hours

Marks : 100

Sem II - C2UF201C - Food Microbiology

Your answer should be specific to the question asked

Draw neat labeled diagrams wherever necessary

1. Summarize In-use test. K2 CO4 (5)
2. List the postulates given by Robert Koch. K1 CO1 (5)
3. Define food borne disease. Also mention the agents responsible for it. K1 CO6 (5)
4. Enlist the properties of an ideal disinfectant. K3 CO4 (10)

OR

- Discuss the precautions to be taken after the production of food. K3 CO5 (10)
5. Categorize food on the basis of their stability. K4 CO3 (10)
6. Explain plating method in detail with the help of suitable diagrams. K2 CO1 (10)
7. Construct a growth curve and explain it in detail. K3 CO2 (10)
8. Discuss food spoilage, criteria for assurance in foods suitable for consumption and types of spoilage. K4 CO3 (15)
9. Discuss GMP and HACCP. Also enlist standard sanitation operation procedures. K4 CO5 (15)

OR

- Explain all the factors responsible for food borne diseases in detail. K4 CO6 (15)
10. Explain the intrinsic and extrinsic factors necessary for growth of microorganisms in a food. K3 CO2 (15)