Total number of printed pages-5

53 (FPT 404) FOMC

2017

FOOD MICROBIOLOGY

Paper : FPT 404 Full Marks : 100

Shonistnemark et

Time : Three hours

The figures in the margin indicate full marks for the questions.

Answer any five questions.

- 1. (i) What is Food Microbiology? Why microbes are important in foods?
 - (ii) Choose the correct answers :

1×5

- (a) Yeast is an eukaryotic/a prokaryotic microorganism.
- (b) Indicator microorganism of milk pasteurization is Mycobacterium tuberculosis / Coxiella burnetii.

- (c) Nisin/Pediocin is the first bacteriocin discovered from lactic acid bacteria.
- (d) Lysosome/mesosome is known as suicidal bag.
- (e) Gram negative bacteria has thicker/thinner cell wall than gram positive bacteria.
- (iii) What is Fermentation? What are the different types of fermentation processes? Name the microbes involved in each one of the fermentation process and give example of foods for all.

2+4+4

2. (i) Explain the glycolytic pathway of glucose with proper flowchart.

10

- (ii) Discuss the Kreb cycle in prokaryotic microorganism in detail. 10
- 3. (i) What are the advantages of a fermentation process? 5.
 - (ii) Explain what are top fermenting and bottom fermenting yeasts with proper examples.

53 (FPT 404) FOMC/G 2

- (iii) Define genetically modified foods. Write about different advantages of genetically modified foods. 1+4
- (iv) Explain the oxidative phosphorylation with suitable diagram. 6
- 4. (i) Write a short note on lactic acid bacteria. 5
 - (ii) Define the following : 1×6
 - (a) D-value
 - (b) Z-value
 - (c) Sterilization
 - (d) F-value
 - (e) TDT
 - (f) Flaming.
 - (iii) What are the physical methods of sterilization? 6
 - (iv) Write three differences between gram positive and gram negative bacteria.

3

5. (i) What do you mean by Food Spoilage? Define infection, intoxication and toxicoinfection. 1+3

53 (FPT 404) FOMC/G

3

Contd.

(ii) Write short notes on : (any two)

5×2

- (a) Botulism
- (b) Shigellosis
 - (c) Salmonellosis
 - (d) Clostridium perfringens gastroenteritis.
 - (iii) Write about the microbial spoilage of milk and their products. 6

6	(i)	Write	the	full	forms	of	:		1×5
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- (a) EMP pathway
- (b) ATP
- (c) GMO
- (d) TCA cycle
- (e) LAB.
 - (ii) Discuss the food borne illnesses caused by parasite. 10
 - (iii) Fill in the blanks : 1×5
 - (a) Oxygen is the final acceptor of electron pair in _____.
 - (b) Fatty acids are oxidized in pathway.

53 (FPT 404) FOMC/G

- (c) _____ is the substrate molecule of citric acid cycle.
- (d) _____ is known as power house of a cell.
- (e) Breakdown of glucose produces 2 molecules of _____ at the end of glycolysis.
- 7. (i) Write short notes on : (any three) 5×3=15
 - (a) Giardiasis
 - (b) Toxoplasmosis
 - (c) Taeniasis
 - (d) Sancocystosis.
 - (ii) What are Mycotoxins ? Explain different types of mycotoxins. 1+4