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53 (FPT 404) FDMB

2018

**FOOD MICROBIOLOGY**

Paper : FPT 404

Full Marks : 100

Time : Three hours

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

Answer **any five** questions out of **six**.

1. (a) Briefly describe fermentation profile in **any two** of the following foods :

2x5

(i) Sauerkrant

(ii) Yogurt

(iii) Swiss cheese.

- (b) Briefly elaborate on **EMP** pathway of sugar metabolism. 10

Contd.

2. (a) Using a simple schematic diagram, explain the magnification achieved in a compound light microscope.

5

(b) Most of the microorganisms associated with food are heterotrophs or organoheterotrophs. — Explain with examples.

5

(c) What is Sterilization? Briefly elaborate on the following two modes of sterilization :

2+(2×4)

(i) Heat sterilization

(ii) Sterilization by irradiation.

3. (a) Define D-value. Derive the mathematical formula for D-value.

2+8

(b) A fruit-juice have  $3 \times 10^5$  population of spoilage bacteria "A" with a D-value of 1.5min at  $121^\circ\text{C}$ . It also carries the spoilage bacteria "B" with a population of  $8 \times 10^6$  and a D-value of 0.8min at  $121^\circ\text{C}$ . Calculate the thermal processing time for this fruit juice at  $121^\circ\text{C}$  for achieving a spoilage probability of 1/1000. (Assume  $t_0$  lag time).

10

4. Write short notes on **any four** of the following foodborne pathogens, emphasizing on their characteristics, pathogenesis, symptoms, and common foodborne or associated vehicles. 4x5

(i) Enterohemorrhagic *Escherichia coli*

(ii) *Clostridium botulinum*

(iii) Norwalk virus

(iv) *Shigella dysenteriae*

(v) *Salmonella enteritidis*.

5. (a) Explain the principle of thermal inactivation of microorganisms. Describe briefly a simple batch retort and its operation in a sequence of steps. 3+8

(b) What is Pasteurization, and how does it differ from heat-sterilization? 3

(c) Explain how pure culture of a microorganism is isolated and prepared using a simple diagram for demonstration. 6

6. (a) Describe how homofermentative lactic acid fermentation differ from heterofermentative pathway.

10

(b) Discuss the following factors affecting growth and survival of microorganism.

(i) Temperature

(ii) Presence/absence of oxygen.

5+5