53 (FPT 404) FOMC

2017

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.

- 1. (i) What is a bacteriocin? Write down the mode of action of bacteriocin. 1+4
 - (ii) What are the various differences between bacteriocin?
 - (iii) What do you understand by top fermenting and bottom fermenting yeast? Give one example of each.

4+2

- (iv) Name the bacteriocin produced by lactobacillus sake and lactococcus lactis.
- 2. (i) What are the advantages of fermentation?

(ii)	What are homolactic and heterolactic fermentation?
(iii)	Define genetically modified foods. What are the main advantages of genetically modified foods? 1+4
(iv)	Write about the production protocol and health benefits of any one fermented Indian foods.
(i)	Tabulate the total ATP yield during aerobic respiration of Glucose in Eukaryotic cell. 6
(ii)	What is food microbiology? Why the microbes are important in foods?
	1+4
(iii)	Write short notes on : $3\times3=9$
	(a) Spoilage of butter

nitrite?

3.

4.

(b) Spoilage of ice cream

(c) Spoilage of cheese.

(i) . How meat can be preserved by adding

4

(iii)	Wh:	y botulism is more prominent in fish compared to red meat?		
(iv)	mic pre	te about the spoilage due to croorganisms in egg and the ventive measures against each ilage.		
(i)	Define: 1×10			
	(a)	Gene Malagara Ayre		
	(b)	Detoxification		
	(c)	Phosphorylation		
	(d)	Chemiosmosis		
	(e)	Aerobic respiration		
rei	(f)	Metabolism		
	(g)	Genetic engineering		
	(h)	Glycolysis		
	(i)	Pasteurization		
	<i>(i)</i>	Sterilization.		
(ii)	Write the full form: 1×10			
	(a)	LAB		
	(b)	ATP		
	(c)	GTP		
	(d)	Nan		

(ii) What is golden rice?

	(e)	TCA cycle	
	(f)	PFA	
	(g)	CFU.	
	(h)	GMO	
	(i)	SPC SPC	
	(j)	FDA	
6. <i>(i)</i>	Wri	te short notes on :	
	(a)	Botulism	
	(b)	Staphylococcus in toxification	n
	(c)	Salmonellosis	

- (ii) What do you mean by food spoilage?
 What are the important food spoilage bacteria?

 1+5
- (iii) What is infection, intoxication and toxicoinfection?
- (iv) What happens if a person consume contaminated or spoiled food? 2
- 7. (i) Write a note on viral food borne diseases.
 - (ii) Discuss about the food borne animal parasite and their harmful effects in food.

3×3