

Roll No.

S-8183

B. Sc. (Food Technology) (First Semester)

Examination, 2017-18

Paper Third

BSFT - 503

[Basic Food Microbiology]

Time : Three Hours]

[Maximum Marks : 60

Note : Attempt all questions.

Section — A

- I. Describe briefly any five terms. Each carries 4 marks.
- (i) Diauxic growth
 - (ii) Freeze drying
 - (iii) Biochemical changes during spoilage of foods
 - (iv) HACCP
 - (v) Bacteria in food fermentation
 - (vi) Reproduction in Bacteria.

Section — B

Note : Attempt any five questions. Each carries 8 marks.

- 2. What do you understand by Pure Culture? Give various techniques to obtain Pure Culture.
- 3. Explain the method used for the maintenance of cultures.
- 4. Define contamination. Explain the various sources of contamination.
- 5. Explain the contamination, spoilage and preservation of meat and meat products.
- 6. Define food poisoning. Differentiate between food intoxication and food infection. Explain briefly about Botulism.
- 7. Explain the principles underlying the preservation of foods.