## POST GRADUATE DIPLOMA IN FOOD SAFETY AND QUALITY MANAGEMENT (PGDFSQM)

## Term-End Examination

December, 2024

**MVPI-001: FOOD MICROBIOLOGY** 

Time: 2 Hours Maximum Marks: 50

Note: (i) Answer any five questions.

- (ii) All the parts of a question must be attempted together.
- (iii) All questions carry equal marks.
- 1. Define any ten of the following:  $1\times10=10$ 
  - (a) Viroid
  - (b) Thermoduric bacteria
  - (c) Endospore
  - (d) Facultative anaerobes
  - (e) Halophile

(f) Binary fission

	(g)	Bacillus
	(h)	Psychrotroph
	(i)	Exotoxin
	(j)	Prion
	(k)	Bacteriocin
	(1)	Virion
2.	(a)	Describe different groups of micro- organisms present in food.
	(b)	Name <i>ten</i> common bacterial groups present in food.
3.	(a)	Discuss the sources of food contamination in detail.
	(b)	What are the various factors affecting spoilage?
4.	(a)	Define probiotics and give their health benefits.
	(b)	Write a note on common methods of food preservation.

5. Explain the following:

 $2 \times 5 = 10$ 

- (a) Emerging food-borne diseases
- (b) Fermented foods
- 6. Describe the following:

 $2 \times 5 = 10$ 

- (a) Direct Microscopic Count
- (b) ELISA
- 7. (a) Describe the method used for detection of Clostridium perfringens in food products. 5
  - (b) Discuss flow cytometry.

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