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BPVC-103

**B. SC. (FOOD SAFETY AND
QUALITY MANAGEMENT)
(BSCFSQM)**

Term-End Examination

June, 2026

**BPVC-103 : FOOD MICROBIOLOGY AND
TOXICOLOGY**

Time : 3 Hours

Maximum Marks : 100

Note : (i) Attempt any **five** questions.

(ii) All questions carry equal marks.

1. Discuss the following microorganisms in food : 20

- (a) Bacteria
- (b) Moulds
- (c) Yeasts
- (d) Viruses
- (e) Parasites

2. Define Food Spoilage. Explain the causes and factors responsible for food spoilage. 20
3. Define the concept of isolation of microorganisms. Describe the methods used for isolating microorganisms and explain the principles behind these techniques. 20
4. Write short notes on any *four* of the following : $4 \times 5 = 20$
 - (a) Fermented foods and their importance
 - (b) Beneficial, spoilage and pathogenic bacteria in the food industry
 - (c) Phases of microbial growth curve
 - (d) Pure Culture Method
 - (e) Drying and dehydration of food
 - (f) Canning
5. What is Pasteurization ? Describe the various methods of milk pasteurization. Write their advantages and disadvantages.

20

6. Explain the concept of Anti-Microbial Resistance (AMR). Identify the major causes of AMR and analyze its effects on human health. Discuss the strategies for prevention and control of AMR. 20
7. Classify food toxins. Explain the characteristics of each category of food toxin with suitable examples. 20
8. Write short notes on any *four* of the following : 4×5=20
- (a) Biofortification
 - (b) Food-borne parasites
 - (c) Zoonotic diseases
 - (d) Food Poisoning
 - (e) Food contamination
 - (f) Veterinary Drug Residues

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