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**MVPI-001**

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

**Term-End Examination**

**June, 2026**

**MVPI-001 : FOOD MICROBIOLOGY**

*Time : 2 Hours*

*Maximum Marks : 50*

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***Note :*** Attempt any ***five*** questions. All questions carry equal marks. All the parts of a question must be attempted together.

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1. Define any *five* of the following terms :

5×2=10

- (a) Synbiotics
- (b) Fermentation
- (c) Viroid
- (d) Facultative Anaerobe
- (e) Food Additive
- (f) Endospore

2. (a) Write a note on common microflora present in foods. 5

- (b) Discuss food intoxication and food infection. 5

3. Discuss in detail beneficial role of micro-organisms. 10

4. (a) Discuss flow cytometry. 5

- (b) Write a note on Methylene Blue Reduction (MBR) test. 5
5. (a) Discuss the working of Biosensors. Give examples. 5
- (b) Discuss the working of nucleic acid probes. 5
6. (a) Elaborate the detection and enumeration of psychrotrophs. 5
- (b) Discuss the Plate Count method for detection of *B. cereus*. 5
7. (a) Enlist the five commercially secondary metabolites along with the their producing species. 5

- (b) Enlist five commercially primary metabolites, with their respective microbial species. 5
8. (a) Write a short note on some commonly used preservation technologies. 5
- (b) Write a note on sources of Food Contamination with examples. 5

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