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(Held in 2022)

Paper : FPA-VC-1036

(Basic Food Microbiology)

(Food Processing (Agri))

Full Marks: 60

Time: 3 hours

The figures in the margin indicate full marks for the question

1. Answer the following as directed.

1X7=7

- a) A virus is a tiny infectious _____.
- b) A bacterium having flagella on both sides are called as _____
- c) The major locomotors structure in bacteria is _____.
- d) The counter strain used in Gram staining is _____.
- e) Gram straining was discovered by _____.
- f) The most spoilage bacteria grow at _____.
- g) _____ organisms are used in alcoholic fermentation.

2. Answer the following questions:

2X4=8

- a) What are the three criteria should be meeting for indicator organism?
- b) What is ale beer?
- c) What is the importance of food microbiology?
- d) What is the difference between thermophilic and thermoduric bacteria?

3. Answer the following (any three):

5X3=15

- a) Write a short note on yeast?
- b) Draw the structure of bacteria and explain?
- c) Explain the fluid mosaic model with diagram.
- d) What is fermentation? Elaborate types.
- e) Describe the wine making process?

4. Answer the following (any three):

10X3=30

- a) How microorganism spoil:
 - i) Fruits and Vegetables
 - ii) Dairy products
- b) What are the factors which affect the growth of microorganism in food?
- c) Write about incidence and type of micro-organism in food such as:
 - i) Meat
 - ii) Sea food
 - iii) Poultry
- d) Draw and explain the microbial growth curve of bacteria.
- e) Write a short note on bacterial cell wall?
