

B.Sc. Semester-VI Examination, 2022-23**NUTRITION [Honours]**

Course ID : 62311 Course Code : SH/NUT/601/C-13

Course Title : Food Microbiology

Time : 1 Hour 15 Minutes Full Marks : 25

*The figures in the right-hand margin indicate marks.**Candidates are required to give their answers in their own words as far as practicable.***Answer all the questions.****UNIT-I**1. Answer any **five** of the following questions:

1×5=5

- Who are psychrotrophs?
- Name an antimicrobial substance present in an egg.
- Name a Gram-positive rod which causes food-borne infection.
- Write the difference between dry heat and moist heat method of disinfection.
- Define a_w .

- What is selective media?
- What is disinfectant?
- Name the microorganism responsible for green rot.

UNIT-II2. Answer any **two** of the following questions:

5×2=10

- What is pure culture? Mention the advantages and disadvantages of pour plate technique.
2+1½+1½=5
- What is a sanitizer? Differentiate between pasteurization and appertization. What do you mean by cold sterilization? 1+3+1=5
- What is rancidity? Name a microorganism responsible for rancidity. Define the term 'food intoxication'. 2+1+2=5
- How redox potential affects microorganisms in food? Milk is an excellent bacteriological culture medium— Explain. 2+3=5

UNIT-III

3. Answer any **one** of the following questions:

10×1=10

a) Explain in brief the following spoilages of foods: 5+5

i) Anaerobic spoilage of meat

ii) Rotting of eggs

b) Write the characteristics of potable water. Describe coliform test technique used to determine water potability. 2+8
