

**BACHELOR OF TECHNOLOGY (F.T.B.E.) EXAMINATION, 2009**

(1st Year, 2nd Semester)

**FOOD MICROBIOLOGY**

Time : Three hours

Full Marks : 100

Answer any **five** of the following questions.

All questions carry equal marks.

1. What are the intrinsic parameters of food? How those parameters influence the growth of microbes in food?  
4+16
2. How food is Contaminated with pathogenic organisms? How sanitation and hygiene can be maintained in a food processing plant?  
5+15
3. Write down the steps involved in canning of fruits and vegetables. Discuss the types of spoilage occur in canned food.  
16+4
4. Describe the method of preparation of two common fermented foods. Fermented food is digestible—explain.  
8+8+4

[ TURN OVER ]

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5. (a) What is food poisoning?  
(b) Name four organisms responsible for food poisoning.  
(c) Ice used in food industry must be prepared using potable water—explain.  
(d) What is the principle involved in the preservation of jam & jelly ?  
(e) What are the major causes of food spoilage ?  
(f) What are the principle of food preservation ?

2+4+3+2+3+6

6. (a) Write down the names of the microorganisms responsible for spoilage of the following food commodities : (a) Bread and Bakery products, (b) Meat and Meat products, (c) Milk and dairy products, (d) Fruit and fruit juice.  
(b) Name two chemical compounds used as food preservative.  
(c) Low risk food and high risk food.  
(d) Potable and palatable water must be used in food processing— explain.  
(e) Indicate the proper food preservation method for the following food commodities : (i) Fruit juice, (ii) Meat and fish, (iii) Potato and onion.

8+2+4+3+3

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7. Write short notes on (any two) 2 x10  
(a) Determination of microbial loading in a food sample.  
(b) Practical rules for good sanitation.  
(c) Botulism  
(d) Modified atmosphere storage

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