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D Y PATIL UNIVERSITY

End Term Examinations (December 2018)

School : School of Engineering

Program: B.Tech. Biotechnology (Food)

Course: Food Microbiology

Course Code: BTE301

Semester: V

Max Marks: 20

Duration (mins) : 60

Note : Attempt all questions. Each carry one mark.

Q1. The process of preserving food by rapid freezing followed by dehydration under vacuum is called?

- a) Lyophilization
- b) Sterilization
- c) Cold dehydration
- d) Cryopreservation

Q2. What is the purpose of blanching during vegetables canning?

- a) To soften products to filter better
- b) to denature enzyme that can affect the vegetable
- c) To reduce microbial population
- d) All of above

Q3. Method of preventing or reducing pathogens in food material by combining many parameters is called?

- a) Mixed preservation approach
- b) High pressure food preservation
- c) Hurdle Technology
- d) Stumbling technology

Q4. Which of following method dehydrates microbial cells by plasmolysis?

- a) Smoking
- b) sugaring
- c) heating
- d) pasteurization

Q5. Which of the microbes have positive Eh value?

- a) Aerobic
- b) Anaerobic
- c) Both
- d) None of above

Q6. Reason for food spoilage are:

- a) Growth of microorganisms
- b) autolysis
- c) oxidation by air
- d) all of above

Q7. Pasteurization is a process of heating milk:

- a) Above 121°C
- b) above boiling point
- c) below boiling point
- d) Above 150°C

Q8. Too long fermentation of sauerkraut may favour the growth of?

- a) *Lactobacillus lectis*
- b) *Lactobacillus brevis*
- c) *Bacillus subtilis*
- d) none of above

Q9. Potential spoilage organism in beer is?

- a) *Saccharomyces diastaticus*
- b) *Saccharomyces cerevisiae*
- c) *Saccharomyces carlsbergensis*
- d) *Saccharomyces lactis*

Q10. Crushed grapes used for wine manufacturing are called?

- a) wort
- b) must
- c) hop
- d) All of above

Q11. HACCP uses random samples for quality control:

- a) True
- b) False
- c) All of above
- d) None of above

Q12. Yeast cells prefer aerobic conditions to multiply?

- a) True
- b) False
- c) All of above
- d) None of above

Q13. Concentrates of fruits and vegetables juices:

- a) Favours growth of *A. niger* & *A. flavus*
- b) Favours growth of saprophytic bacteria
- c) Favours growth of yeast, Leuconostoc and Lactobacillus
- d) None of above

Q14. Predominant microorganisms in frozen food are?

- a) Yeast and molds
- b) micro-coccus
- c) bacteria
- d) None of above

Q15. Freezing at -20°C will kill most of pathogenic food bacteria and inactivate toxins:

- a) True
- b) False
- c) All of above
- d) None of above

Q16. Most spoilage bacteria grow at?

- a) Alkaline pH
- b) Neutral pH
- c) Acidic pH
- d) All of above

Q17. Which of following is not an intrinsic factor in food spoilage?

- a) pH
- b) Temperature
- b) Moisture content
- d) Available nutrients

Q18. Primary protein in milk is?

- a) Casien
- b) Tryptophan
- c) Lysine
- d) Histidine

Q19. All of the following diseases are transmitted by raw milk except?

- a) Brucellosis
- b) Tuberculosis
- c) Diphtheria
- d) Tularemia

Q20. The yogurt is made from?

- a) *Lactobacillus bulgaricus*
- b) *Streptococcus thermophilus*
- c) *Streptococcus cremoris*
- d) mixed culture of a and b