



AJEENKYA

D Y PATIL UNIVERSITY

End Term Examination (December 2019)

School: School of Engineering

Program: B.Tech. Biotechnology (Food)

Course: Food Microbiology

Course Code: BTE301

Semester: V **Max Marks:** 40

Duration (mins) : 90

- Q 1.** Name any one microorganism in the following food items: (Any five) **[5]**
(Each question carry 1 mark)
- a) Pickles
 - b) Vinegar
 - c) Wine
 - d) Sauerkraut
 - e) Soy Sauce
 - f) Beer
 - g) Coffee
- Q 2.** Answer any two questions. **[10]**
(Each question carry 5 marks)
- a) Pasteurization
 - b) Water Activity
 - c) Gram Staining
- Q.3** Give two examples of any two of the following organisms responsible for food spoilage and describe their characteristics **[10]**
(Each question carry 5 marks)
- a) Mold
 - b) Yeast
 - c) Virus
- Q.4** Give two example of each of the following classes of microbes **[10]**
(Each question carry 2 marks)
- a) Gram-Negative Facultative Anaerobes as an indicator of sanitation
 - b) Gram-Positive, Non-sporulating Regular Rods used as probiotics
 - c) Gram-Positive Cocci found in mammalian skin
 - d) Gram-Negative Aerobes which are mesophiles
 - e) Gram-Positive, Non-sporulating Regular Rods used in food bioprocessing
- Q.5** Write short notes on any one of the following **[5]**
- a) Fermentation
 - b) Botulism