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Anekant Education Society's
Tuljaram Chaturchand College, Baramati
B.Voc. Food Processing and Post-Harvest Technology
Semester Examination, October 2019-2020
Semester I, Paper FP - 2, Food Microbiology - I

Question Bank

SECTION I

Q. 1 (A) Fill in the blanks.

06

1. _____ is made up of bilayer of phospholipids.
2. Moisture content is expressed in terms of _____ which indicate amount of free moisture.
3. Log phase is also called as _____.
4. Pili is consist of _____ Protein
5. The method by which size is measured is called as _____.
6. The size of cylindrical bacteria is measured by measuring its _____.
7. Gram positive cell wall contains _____% peptidoglycan.
8. *Clostridium botulinum* is responsible for _____ disease
9. Scombroid fish poisoning results from eating fish containing high levels of _____.
10. _____ Poison is produced by a very tiny organisms called dinoflagellates.
11. Bacteria function as single _____ organisms.
12. _____ are the universal protein synthesizing units of all cells.
13. Capsule can be determined by negative staining such as _____ Method.
14. _____ Value Suggests relative resistance of organisms to different destructive temperatures
15. The term _____ implies sour taste and odour
16. _____ is a disease of the gastrointestinal tract
17. The toxin which affects central nervous system is called _____
18. Cytoplasm contains _____% of water
19. The nucleus stores _____.
20. The endoplasmic reticulum with ribosome is called _____
21. In _____ phase the population of bacteria decreases due to death of cell.
22. _____ is a minimum time required to kill given number of organisms at a specified temperature.
23. Mesophiles grows at _____ °C
24. The process by which spore is converted to a vegetative cell is called as _____.
25. _____ model is used for explaining structure of plasma membrane
26. _____ is a locomotary organ of bacterial cell
27. The bacteria with flagella all over the surface is called as _____
28. Bacteria which survives high temperature are called as _____ bacteria
29. Techoic acid connects _____ to _____
30. The yeast multiply by the process of _____ is called as true yeast

Q. 1 (B) Define the following terms.

06

1. Microbiology
2. Fermentation
3. Thermal Death Time
4. Capsule
5. D value

6. Food preservation
7. Food spoilage
8. Endotoxin
9. Exotoxin
10. Contamination
11. Z value
12. Morphology
13. Cytology
14. Food safety
15. Food infection
16. Food intoxication
17. Capsule
18. Flagella
19. Cell wall
20. F value
21. Water activity
22. Food microbiology
23. Endospore
24. Pleomorphism
25. Thermophiles
26. Psychophiles
27. Perishable foods
28. Non-perishable foods
29. Log phase
30. Sporulation

SECTION II

Q.2 Short notes

15M

1. Capsule
2. Size and shape of bacteria
3. Difference between vegetative cell and spore
4. Difference between Endotoxins and Exotoxins
5. Difference between prokaryotic cell and eukaryotic cell
6. Aflatoxin
7. Draw a neat and labelled diagram of Prokaryotic cell structure
8. Classification of food on the basis of ease of spoilage
9. Fruit and vegetable spoilage
10. Peptidoglycan
11. Types of toxins
12. Botulism
13. Food intoxication
14. Food infection
15. Mesosomes
16. Endospores
17. Causes of spoilage
18. Types of microorganisms
19. Arrangement of Cocci
20. Pilli

Q.3 Long Notes

10M

1. Draw a neat and labelled diagram of prokaryotic and eukaryotic cell and differentiate between them.
2. Write a detailed note on types of microorganisms
3. What is mean by arrangement? Give details of arrangement of bacteria.
4. Give details of structure and functions of plasma membrane
5. What is the difference between Gram Positive and Gram negative cell? explain with diagram of cell wall
6. Give details of intrinsic factors affecting bacterial growth
7. Give details of extrinsic factors affecting bacterial growth
8. Explain in detail spoilage of fish
9. Give detailed information of salmonellosis
10. Explain in detail sea food intoxication

SECTION III

Q4. Long answer questions

12M

1. Explain in detail factors affecting microorganisms
2. Write about Salmonellosis and give detailed case study
3. What is mean by food intoxication and food infection? explain with one suitable example
4. Classify food on the basis of ease of spoilage and explain in detail spoilage of meat and meat products
5. Give detailed account on contamination sources of fruits and vegetables and types of spoilage occurs in fruits and vegetables
6. Explain in detail phases of microbial growth
7. Draw a neat and labelled diagram of flagella and give its structural details
8. Define Cytology and give compositional details and functions of gram positive bacterial cell wall.
9. Explain in detail eukaryotic cell with neat and labelled diagram
10. Differentiate between prokaryotic and eukaryotic cell and write a note on prokaryotic cell structure