

ACTIVITY CODE: 1903143021

B.Sc. 6th Semester (Honours) Examination, October 2020

Subject: Nutrition

Course ID: 62311

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

Course Title: Food Microbiology

Full Marks: 12

Time: 40 mins.

The figures in the margin indicate full marks

UNIT I

1. Answer *any Four* of the following questions: (1*4=4)

- a) What do you mean by TDT?
- b) Define the term sterilization.
- c) What is a selective culture media?
- d) What is chalky bread?
- e) What is ropiness of milk?
- f) What is water activity of a food?
- g) What is putrefaction?
- h) What are mycotoxins? Give examples.
- i) Mention an example of food intoxication.
- j) What is disinfectant?

UNIT II

2. Answer *any One* of the following questions: (3*1=3)

- a) Classify foods according to their perishability. Give examples of each class. 3
- b) State the nutritional requirement of microorganism. 3
- c) State the temperature and time of exposure for different modes of Pasteurization. 3
- d) Mention the significance of food preservation. 3

UNIT III

3. Answer any One of the following questions: (5*1=5)

- a) What is potable water? Why is *E. coli* considered as an indicator organism for water potability tests? 1+4=5
- b) How can you test and grade different samples of milk? 5
- c) Diagrammatically describe bacterial growth curve. 5
- d) Mention some preservation methods of meat & meat products. 5

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