

**BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(MID SEMESTER EXAMINATION)**

**CLASS: IMSC
BRANCH: FT**

**SEMESTER: III
SESSION : MO/2018**

SUBJECT : IMF3007 FOOD MICROBIOLOGY AND SAFETY

TIME: 1.5 HOURS

FULL MARKS: 25

INSTRUCTIONS:

1. The total marks of the questions are 30.
2. Candidates may attempt for all 30 marks.
3. In those cases where the marks obtained exceed 25 marks, the excess will be ignored.
4. Before attempting the question paper, be sure that you have got the correct question paper.
5. The missing data, if any, may be assumed suitably.

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- Q1 (a) List the source of microorganisms in foods. [2]
(b) What do you understand by pasteurization, who invented pasteurization and when? [3]
- Q2 (a) Define growth curve. [2]
(b) What is probiotic? How it is different from prebiotic? [3]
- Q3 (a) List the name of major food borne pathogens. [2]
(b) What do you understand by food spoilage? How it is different from food poisoning? [3]
- Q4 (a) What are the microorganisms associated with egg and egg based products? [2]
(b) Outline few steps in a meat/poultry processing firms to prevent microbial contamination of processed items. [3]
- Q5 (a) What is binary fission? How it is different from mitotic cell division? [2]
(b) Differentiate between synergistic and antagonistic growth. [3]
- Q6 (a) Name some fermented fruit products. What are the beneficial organisms associated with it. [2]
(b) What are the roles of enzymes in food processing? Name some microbial source of enzymes. [3]

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