



Progressive Education Society's
Modern College of Arts, Science & Commerce Ganeshkhind, Pune – 16
End Semester Examination: April/May 2024
Faculty: Science and Technology

SET - A

Program: B.Voc (FPT)

Semester: II

Program (Specific): Food Processing Technology

Course Type:

Class: F.Y. B.Voc (Food Processing Technology)

Max. Marks: 30

Name of the Course: Food Microbiology

Course Code: BVO12102

Time: 2 Hr

Instructions to the candidate:

- 1) All questions are compulsory.
- 2) Figures to the right indicate full marks.
- 3) Draw a well labelled diagram wherever necessary.

Q1. Multiple choice question:

(01 X 05 = 5M)

1. Autoclave uses _____ for sterilization.
a. Moist heat b. pressure c. Both a and b d. None of above
2. _____ instrument is to check acidic nature of media in laboratory.
a. Water bath b. pH meter c. Centrifuge d. Incubator.
3. Monochrome staining involves _____ number of stains.
a. One b. Two c. Three d. Four
4. Bacteria produces toxins during ____ phase
a. Log b. Lag c. Stationary d. Death.
5. Study of fungus is known as _____.
a. Virology b. Mycology c. Bacteriology d. All of above

Q2 Answer the following questions (Any Five)

(02 X 05 = 10 M)

1. Define Stain and enlist different staining methods for bacteria.
2. Explain in short the use of Bunsen burner in microbiology laboratory.
3. Explain inter relation of Microbiology with other science.
4. What do you mean by Pure Culture and also mention methods used for storage of pure culture?.
5. Describe in detail classification of bacteria on basis of shape.
6. Write down the applications of fermentation.
7. Enlist the different isolation methods for bacteria.

Q 3. Write Short Note on the following (Any Two)

(02 X 05 = 10 M)

1. Bacterial Growth Curve
2. Fermenter.
3. Gram Staining.
4. Media.

Q 4. Answer the following questions

(01 X 05 = 05 M)

1. ABC company wants to set up the microbiological laboratory. What all instruments, glassware and equipments are required for laboratory setup? Explain any one in detail.

OR

1. Explain in detail physical methods of food preservation.