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FIRST YEAR B.Voc (Food Processing Technology)
24BVO12103: Food Microbiology
(Semester II)

Program: B.Voc (Food Processing Technology)
Program Specific: B.Voc (Food Processing Technology)
Course Type: Major
Paper:

Credits: 2
Time: 2 Hours
Max. Marks: 30
SET: A

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) Attempt ANY SIX of the following: [6 X 2 = 12]

- a) Define Microbiology.
- b) What do you mean by Fermentation?
- c) Define stain and give examples.
- d) What is role of Bunsen burner in microbiology laboratory?
- e) Define Pasteurization.
- f) What do you mean by ice crystals in freezing?
- g) Explain the term Mixed Culture.
- h) Give classification of bacteria on basis of temperature.

Q2) Attempt ANY THREE of the following: [3 X 4 = 12]

- a) Give classification of media and explain any one in detail.
- b) Explain design of fermenter.
- c) Explain gram staining in detail.
- d) Write a short note on dehydration.
- e) Discuss on the process of preparation of soya sauce.

Q3) Attempt ANY TWO of the following: [2 X 3 = 06]

- a) Elaborate on Fermentation of Wine in detail.
- b) What are different methods used for isolation of bacteria. Explain any one method in detail.
- c) Which instruments are used for setting up a microbiological laboratory? Explain any one in detail.
- d) How microbiology is related with other science? Comment on its application in food industry.
