

V.P. & R.P.T.P. SCIENCE COLLEGE  
B.Sc.; Internal Examination  
Microbiology: US04CMIC02



Total Marks:25

Friday : 10.03.17

Time : 03.00 p.m. -04.30 p.m

Q.1. Attempt the following multiple choice questions.

(03)

1. At what temperature is milk heated during ultrapasteurization?
  - (a) 300°F
  - (b) 300°C
  - (c) 145°F
  - (d) 145°C
2. Which is the most important anaerobic microorganism to be eliminated from the canned foods?
  - (a) *Escherichia coli*
  - (b) *Bacillus megaterium*
  - (c) *Bacillus subtilis*
  - (d) *Clostridium botulinum*
3. Which of the following is a water borne disease?
  - (a) Malaria
  - (b) Poliomyelitis
  - (c) Tuberculosis
  - (d) Typhoid

Q.2. Attempt any two out of the following briefly.

(04)

1. Which microorganisms are generally used as starter culture in the production of butter?
2. Define proteolysis
3. Draw a neat and labelled diagram of Imhoff tank.

Q.3. Discuss the enumeration of microorganisms in milk.

(06)

OR

Q.3. Write a note on cheese.

(06)

Q.4. Describe in detail the microbial spoilage of food.

(06)

OR

Q.4. Describe the use of high temperature in food preservation.

(06)

Q.5. (a) Describe IMViC test.

(03)

(b) Why is E coli considered as an indicator of faecal contamination?

(03)

OR

Q.5. Write notes on:

(06)

- (a) Septic tank
- (b) Oxidation pond