

V.P. & R.P.T.P. Science College  
B.Sc., Internal Examination,  
Microbiology; US04CMIC02



Friday; 16.03.18  
3.00 to 4.30 p.m.

Total marks :25

- Q.1. Attempt the following multiple choice questions. (03)
- In LTH method of pasteurization milk is heated to  
(a) 141°F for 15 minutes (b) 161°F for 15 seconds  
(c) 145°F for 30 minutes (d) 143 °F for 30 seconds
  - Which of the following is the most important anaerobic microorganism to be eliminated from canned foods?  
(a) *Escherichia coli* (b) *Enterobacter aerogenes*  
(c) *Bacillus subtilis* (d) none of the above
  - Which is the simplest anaerobic treatment used extensively in rural areas that lack sewage system?  
(a) Septic tank (b) Oxidation pond  
(c) Imhoff tank (d) None of the above
- Q.2. Attempt any two out of the following briefly. (04)
- Name two diseases transmitted by milk.
  - Which are the three most important types of microbial spoilage of commercially canned foods?
  - Define BOD.
- Q.3. Write a note on butter. (06)  
OR
- Q.3. Write a note on cheese. (06)
- Q.4. Describe microbiological examination of food. (06)  
OR
- Q.4. Enlist the methods used for the preservation of food  
Write a note on the use of chemical preservatives for food preservation. (06)
- Q.5. Describe bacteriological analysis of domestic water. (06)  
OR
- Q.5. Write notes on: (06)  
(i) Septic tank (ii) oxidation pond.