



A Charutar Vidya Mandal's Institution
V.P. & R.P.T.P. SCIENCE COLLEGE
(AUTONOMOUS) (Grant-in-Aid)
Affiliated to Sardar Patel University
VALLABH VIDYANAGAR-388120



Bachelor of Science (Semester-IV) External Examination – 2026

Subject Code: US04MAMIC01

Microbial flora of human host and Microbiology of Food and Milk.

Date: 24-03-2026, (Tuesday)

Time: 01:45 p.m. to 04:15 p.m.

Total marks: 50

Q.1 Select the correct answer for each question from the options given 10 below.

- 1 Which of the following vitamin is not required by normal animals ?
(a) Vitamin B. (b) Vitamin K.
(c) Vitamin C (d) None of these.
- 2 Which part of human body shows highest number of microbial normal flora?
(a) Skin. (b) Mouth.
(c) Large Intestine. (d) Eye.
- 3 A disease or infection having short duration and severe course is known as _____ infection.
(a) Acute (b) Iatrogenic.
(c) Latent. (d) None of these.
- 4 _____ factors play important role in contributing individual resistance to infection.
(a) Age. (b) Nutrition.
(c) Personal hygiene. (d) All of these.
- 5 _____ is example of natural killer cell.
(a) Null cell. (b) Mast cell.
(c) Eosinophil. (d) Basophil.
- 6 The cellular components of blood float in a fluid portion called:
(a) Serum (b) Plasma.
(c) Water. (d) None of these.
- 7 Treatment of food by _____ is also known as cold sterilization.
(a) Low temperature. (b) Chemicals.
(c) Radiation. (d) None of these.
- 8 Which microorganism is involved in spoilage of shell fish and sea food?
(a) *Pseudomonas*. (b) *E coli*.
(c) *Clostridium botulinum*. (d) *Vibrio parahaemolyticus*.
- 9 In ultra pasteurization, milk is heated at _____ temperature for 1 to 2 seconds.
(a) 300° F (b) 145° F
(c) 145° C (d) 300° C
- 10 _____ is a disease causing inflammation of the udder in animals.
(a) Brucellosis. (b) Mastitis.
(c) FMD. (d) Q fever.



- Q.2 Describe various events which follow penetration. 10
- OR
- Q.2 Write a note on normal flora of intestinal tract and genitourinary tract. 10
- Q.3 Describe in detail about various components of blood and its function. 10
- OR
- Q.3 Explain in detail on Inflammation. 10
- Q.4 Write Short note on:-
- (a) Use of high temperature for food preservation. 05
- (b) Single cell protein. 05
- OR
- Q.4 Write Short note on:-
- (a) Use of radiation for food preservation. 05
- (b) Extrinsic factors involved in food spoilage. 05
- Q.5 Write Short note on:-
- (a) Sources of contamination of milk. 06
- (b) Cheese as dairy product. 04
- OR
- Q.5 Write Short note on:-
- (a) Pasteurization of milk. 06
- (b) Standard plate count for enumeration of milk. 04



ALL THE BEST