

[15]

**SARDAR PATEL UNIVERSITY****Bachelor of Science (Semester V) Examination October-2025.****US05MIMIC01: Methods in Food and Dairy Microbiology.****Date: 07/10/2025 (Tuesday)****Time: 10:00 AM to 11:30 AM****Total: 25 Marks****Q-1 Select the correct answer for each question from the option given below. [05]**

1. _____ constitute the major bacterial on the skin of freshly dressed poultry.
(a) *Pseudomonas* (c) *Salmonella*
(b) *Coliforms* (d) *Staphylococcus*
2. Which of the following microorganism is eliminated in canned foods?
(a) *Coxiella burnetii* (c) *Salmonella typhi*
(b) *Clostridium botulinum* (d) *Bacillus thermoacidurans*
3. The pH of _____ is relatively acid, restricts bacterial growth but not fungal growth.
(a) Vegetables (c) Eggs
(b) Meat (d) Fruits
4. The HTST Processes of Pasteurization of milk expose at _____?
(a) 62.8° C for 30 min (c) 62.8° C for 30 sec
(b) 71.7° C for 15 sec (d) 71.7° C for 15 min
5. The Most Probable Number (MPN) method is particularly useful for microorganisms that:
(a) Are very large and easy to see under a microscope. (c) Grow very poorly or not at all on solid culture media.
(b) Have a very short generation time. (d) Form very distinctive and colorful colonies.

- Q-2** (a) Discuss about the microbial flora of fresh foods [05]
(b) Write a detailed note on spoilage of food by microorganisms. [05]

OR

- Q-2** Enlist various methods for food preservation, Discuss in details about temperature methods for the preservation of foods. [10]

- Q-3** (a) Write a short note on bacteriological analysis of food by Direct microscopic examination. [05]
(b) Write a short note on bacteriological analysis of food by MPN. [05]

OR

- Q-3** Explain in detail the methods for grading milk and determining the efficiency of pasteurization. [10]

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