

# Online Examinations (Even Sem/Part-I/Part-II Examinations 2020 - 2021)

Course Name - --Food and Dairy Microbiology

Course Code - BMBC403

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*Mark only one oval.*

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Answer all the questions. Each question carry one mark.

9. 1. Which of the following is an implicit factor affecting microbial growth in foods?

*Mark only one oval.*

- Temperature
- Specific growth rate
- Relative humidity
- Gaseous atmosphere

10. 2. Which of the following is an extrinsic factor affecting food microbial growth ?

*Mark only one oval.*

- Relative humidity
- Redox potential
- Nutrient concentration
- Water activity

11. 3. Which of the following foods has highest pH prevailing ?

*Mark only one oval.*

- Fish
- Meat
- Egg
- Fermented shark

12. 4. Which of the following pH will promote the growth of bacteria in foods ?

*Mark only one oval.*

- 2
- 4
- 6
- 11

13. 5. Soft rot is produced by which of the following bacteria ?

*Mark only one oval.*

- Proteus
- Erwinia
- Aspergillus
- Shewanella

14. 6. Which of the following spoils most readily ?

*Mark only one oval.*

- Fruits
- Vegetables
- Meat
- Fish

15. 7. Which of the following will eliminate a proportion of growing microflora of a food?

*Mark only one oval.*

- Slicing
- Packing
- Irradiation
- Washing

16. 8. That the concentration of limiting nutrient affects microflora of foods was proposed by .....

*Mark only one oval.*

- Michaelis  
 Monod  
 Menten  
 Joseph Lister

17. 9. Oxygen is present in air at what percentage value?

*Mark only one oval.*

- 21  
 25  
 32  
 31

18. 10. Which of the following found in eggs is a protease inhibitor?

*Mark only one oval.*

- Ovomuroid  
 Lysozyme  
 Lactoferrin  
 Ovotransferrin

19. 11. Which of the following foods contain Lactoperoxidase?

*Mark only one oval.*

Fish

Flour

Egg

Milk

20. 12. Which of the following scavenges iron from foods?

*Mark only one oval.*

Avidin

Ovotransferrin

lysozyme

Lactoperoxidase

21. 13. Which of the following present in egg white is a co-factor binding protein?

*Mark only one oval.*

Lactoferrin

Avidin

Ovomuroid

lysozyme

22. 14. In milk Lactoperoxidase system, which of the following is oxidised?

*Mark only one oval.*

- Hypo-thiocyanate
- Hydrogen peroxide
- Iso-thiocyanate
- Thiocyanate

23. 15. Which of the following is a colligative property?

*Mark only one oval.*

- Temperature
- Redox potential
- Water activity
- Relative Humidity

24. 16. What is the range of water activity for Cereals and beans?

*Mark only one oval.*

- 1
- 0.6
- 0.8
- 0.4

25. 17. Which of the following describes the behaviour of an ideal solution?

*Mark only one oval.*

- Monod's law
- Raoult's law
- Kolrausch's law
- Michaelis law

26. 18. Most gram positive and gram negative bacteria have a water activity ranging around .....

*Mark only one oval.*

- 0.6
- 0.9
- 0.5
- 0.7

27. 19. Which of the following affects water activity in foods?

*Mark only one oval.*

- Gaseous atmosphere
- Redox Potential
- Relative Humidity
- Temperature

28. 20. Psychrotrops grow at a temperature optima of .....

*Mark only one oval.*

35°c

20°c

37°c

2°c

29. 21. Which of the following food organism is not a mesophile?

*Mark only one oval.*

Salmonella

Staphylococcus

Pseudomonas

Clostridium

30. 22. Which of the following is a form of non ionising radiation?

*Mark only one oval.*

Cosmic ray

X ray

UV ray

Gamma ray

31. 23. Which of the following is a semi perishable food commodity?

*Mark only one oval.*

- Meat
- Fish
- Eggs
- Some Apple varieties

32. 24. Which of the following causes Black mould Rot in Fruits?

*Mark only one oval.*

- Aspergillus
- Rhizopus
- Penicillium
- Clostridium

33. 25. Alternaria Rot is caused in which of the following food products?

*Mark only one oval.*

- Eggs
- Fruits
- Meat
- Fish

34. 26. Which of the following is not a mould?

*Mark only one oval.*

- Aspergillus
- Rhizopus
- Fusarium
- Pseudomonas

35. 27. Which of the following causes Ropiness of bread?

*Mark only one oval.*

- Pseudomonas
- Rhizopus
- Bacillus
- Clostridium

36. 28. Which of the following can be most well correlated with spoilage of cereals?

*Mark only one oval.*

- pH
- Redox potential
- Moisture content
- Salt concentration

37. 29. Which of the following does not cause souring of milk ?

*Mark only one oval.*

- Collectotrichum
- Streptococcus
- E coli
- Lactobacillus

38. 30. Which of the following is not associated with spoilage of meat?

*Mark only one oval.*

- Gut load of animal
- Rapid Cooling
- Physiological condition of the animal
- Ropiness

39. 31. Which of the following does not cause surface slime in Fish?

*Mark only one oval.*

- Streptococcus
- Lactobacillus
- Halococcus
- Moraxella

40. 32. Which of the following is not a change in fats causing spoilage?

*Mark only one oval.*

- Lipolysis
- Rancidity
- Tainting
- Oxidation

41. 33. Which of the following is associated with spoilage of eggs?

*Mark only one oval.*

- Souring
- Rancidity
- Rotening
- Ropiness

42. 34. Which of the following causes sulphide spoilage in canned foods?

*Mark only one oval.*

- Bacillus
- Pseudomonas
- Desulfotomaculum
- Salmonella

43. 35. Which of the following is not associated with spoilage of canned foods caused by Clostridium?

*Mark only one oval.*

- Putrefaction
- Proteolysis
- Hydrogen swell
- Phosphorescence

44. 36. Which of the following is not a consequence of chemical spoilage of canned foods?

*Mark only one oval.*

- Hydrogen swell
- Discolouration of the Can
- Cloudiness of Liquors
- Increase in nutritive value

45. 37. Which of the following is not a method of food preservation?

*Mark only one oval.*

- Dehydration
- Canning
- Boiling
- Intercalation

46. 38. Irradiation prevents sprouting in which of the following food commodity?

*Mark only one oval.*

- Potatoes
- Spices
- Eggs
- Grains

47. 39. What is the optimal wavelength of UV light used for disinfection?

*Mark only one oval.*

- 100nm
- 200nm
- 500nm
- 260nm

48. 40. UV light works by inducing which of the following?

*Mark only one oval.*

- Purine dimers
- Guanine dimers
- Pyrimidine dimers
- Thymine dimers

49. 41. Which of the following induces photochemical changes to preserve foods?

*Mark only one oval.*

- Salt
- Sugar
- UV rays
- Picric acid

50. 42. Proteolytic enzymes from \_\_\_\_\_ break down milk proteins into peptides

*Mark only one oval.*

- L. thermophilus
- L. bulgaricus
- S. thermophilus
- L. lactis

51. 43. Which of these is not a product of fermentation?

*Mark only one oval.*

- Lactic acid
- Ethanol
- Nitrogen
- Carbon-dioxide

52. 44. Which of the following is used as an alternative to vinegar ?

*Mark only one oval.*

- Sorbic acid
- Benzoic acid
- Acetic acid
- Lactic acid

53. 45. Parabens work by affecting which of the following?

*Mark only one oval.*

- Proteins
- DNA
- Enzymes
- Cell membrane

54. 46. The process of making beer is known as.....

*Mark only one oval.*

- Mashing
- Malting
- Brewing
- Sparging

55. 47. Pasteurisation of milk is done for what purpose?

*Mark only one oval.*

- To promote the growth of microbes
- To improve colour
- To improve Flavour
- To kill pathogenic microbes

56. 48. Which of the following is not an unripened cheese?

*Mark only one oval.*

- Cottage
- Mozzarella
- Camembert
- Quark

57. 49. Which of the following is a hard cheese, ripened by bacteria?

*Mark only one oval.*

- Cheddar
- Mozzarella
- Camembert
- Cottage

58. 50. Which of the following cheese is ripened by internal growth of moulds?

*Mark only one oval.*

Roquefort

Limburger

Provolone

Cheddar

59. 51. Which of the following is a fermented vegetable?

*Mark only one oval.*

Koumiss

Kimchi

Kefir

Yoghurt

60. 52. Which of the following is used for Sauerkraut production?

*Mark only one oval.*

Onion

Raddish

Watercress

Cabbage

61. 53. Which is most important for promoting fermentation in Tempeh?

*Mark only one oval.*

- Rhizopus oligosporus
- Mucor
- Aspergillus
- Penecillium

62. 54. Tempeh Bongkrek food poisoning is caused by which of the following toxins?

*Mark only one oval.*

- Aflatoxin
- Toxoflavin
- Amatoxin
- Coprine

63. 55. Which of the following is a Hop acid?

*Mark only one oval.*

- Humulone
- Cohumulone
- Adhumulone
- All of these

64. 56. Which of the following is a potent Nephrotoxin?

*Mark only one oval.*

- Aflatoxin
- Ochratoxin
- Cyclopiazonic acid
- Amatoxin

65. 57. Which of the following is not a toxic compound of Toadstool?

*Mark only one oval.*

- Coprine
- Psilocybin
- Aflatoxin
- Orellanin

66. 58. Which of the following toxin causing botulism is less toxic to human beings?

*Mark only one oval.*

- Type A
- Type B
- Type C
- None of these

67. 59. Which of the following diseases is also called as “Salmonella enterica serotype Typhi”?

*Mark only one oval.*

- Diarrhea
- Malaria
- Typhoid
- Yellow fever

68. 60. Who is known as the Father of White Revolution keenly associated with dairy microbiology?

*Mark only one oval.*

- Dr. G Nammalvar
- Abdul Rashid
- Dr. V. Kurien
- Monod

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