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?

- _____ 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 prevaling?

Mark only one oval.

\square	Fish
\subset	Meat
\subset	Egg
\square	Fermented shark

12. 4. Which of the following pH will promote the growth of bacteria in foods ?Mark only one oval.



- 6

 \bigcirc 11

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

Mark only one oval.

\bigcirc	Proteus
\bigcirc	Erwinia
\bigcirc	Aspergillus
\bigcirc	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?

- Slicing
- Packing
- Irradiation
- Washing

 8. That the concentration of limiting nutrient affects microflora of foods was propsed 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.



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



- Lysozyme
- _____ Lactoferrin
- Ovotransferrin

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

Mark only one oval.

\bigcirc	Fish
\bigcirc	Flour
\bigcirc	Egg
\bigcirc	Milk

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

Mark only one oval.

Avidin
Ovotransferrin
ysozyme

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

Mark only one oval.

LactoferrinAvidin

Ovomucoid

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.



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.



Redox Potential

- Relative Humidity
- Temperature

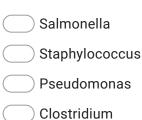
28. 20. Psychrotrops grow at a temperature optima of

Mark only one oval.



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

Mark only one oval.



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



- 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.



🔵 Fish

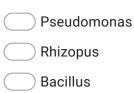
34. 26. Which of the following is not a mould?

Mark only one oval.

Aspergillus
Aspergillus
Rhizopus
Fusarium

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

Mark only one oval.



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

Mark only one oval.

🔵 рН

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
 - Physiological condition of the animal
- Ropiness
- 39. 31. Which of the following does not cause surface slime in Fish?

- 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?

- Dehydration
- Canning
- Boiling
- Intercalation

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

Mark only one oval.

\square) Potatoes
\square) Spices
\square) Eggs
\square	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?

- 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

- UV rays
- Picric acid
- 50. 42. Proteolytic enzymes from ______ break down milk proteins into peptides

Mark only one oval.

- 🔵 L. themophilus
- 📃 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.

\subset	Proteins
\subset	DNA
\subset	Enzymes
\square	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
- O 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.

C 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?

- 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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