

**B.Sc. (FNS) (NEP) Sem.-1 Examination**  
**IDC-114T**

**Food Microbiology & Food Safety**  
**February-2025**

**Time : 1-00 Hour]**

**[Max. Marks : 25**

**Question 1 Write the following**

- (i) Brief about Fruit spoilage and contamination. (5 Marks)  
(ii) Write a note on microbial examination of food. (5 Marks)

**OR**

- (i) Explain Cereal spoilage and contamination. (5 Marks)  
(ii) Explain extrinsic factors which affect the food spoilage. (5 Marks)

**Question 2 Write the following**

- (i) Write a note on personal hygiene of food handler. (5 Marks)  
(ii) Discuss about cheese production. (5 Marks)

**OR**

- (i) Write a note on Wine fermentation. (5 Marks)  
(ii) Write a note on Food sampling for testing. (5 Marks)

**Question 3 Attempt any five out of seven**

- (i) Which microorganisms serve as food for humans and animals? (5 Marks)
- A. Bacteria (*E. coli*)  
B. virus (VZV)  
C. fungi (mushrooms)  
D. All of the above.....
- (ii) Which bacteria is involved in alcoholic fermentation
- (iii) Define: Stater culture
- (iv) Why Food science called multidisciplinary?
- (v) Define: Thermophiles
- (vi) Algae are used in production of .....
- A. Alginate  
B. Toxins  
C. single cell protein  
D. all of the above
- (vii) Define: Mesophiles