

Seat No. : _____

AM-127

April-2025

B.Sc., Sem.-IV (NEP 2020)

DSC-M-MIC-244 T : Microbiology

Time : 1:00 Hour]

[Max. Marks : 25

- Instructions :**
- (1) All questions are compulsory.
 - (2) Figure on the right indicates marks.
 - (3) Mention correct question number against the answer.
 - (4) Draw figures wherever necessary.

1. Describe the microbial flora commonly associated with fruits and vegetables. How do these micro-organisms affect the quality of these foods ? 10

OR

1. (A) List the major spoilage micro-organisms found in milk and describe their effects. 5
(B) Define putrefaction and explain its role in meat spoilage. 5

2. Explain molds as poisoning agents with suitable examples. 10

OR

2. (A) Explain generalized scheme for microbiological examination of foods. 5
(B) How is viral infection caused by food ingestion ? 5

3. Give short and specific answers in **1-2** lines only : (Any **5** out of **6**) 5

- (1) Give two examples of intrinsic factors affecting microbial growth.
- (2) Name two bacteria responsible for spoilage of milk.
- (3) Define microbial spoilage of food.
- (4) Write name of two protozoal pathogens transmitted via contaminated water.
- (5) Identify two foods commonly linked to *Shigella* outbreaks.
- (6) Write two examples of bacteria as poisoning agent.