

Jamshedpur Women's College

B. Sc. (CND) – Set – A

Session-2019-22

Sem – II

Paper – CC-4

Maximum Marks – 60

Time Duration – 1 hr. 30 Min

All answers all compulsory

( I ) Objective type question ( 15 X 1 = 15 )

( a ) -----Ph is suitable to microorganism

- (i) Alkaline
- (ii) Acidic
- (iii) Neutral
- (iv) None of the above

(b) Moisture is -----factor for the growth of microorganism

- (i) Intrinsic
- (ii) Extrinslc
- (iii) Bothe
- (iv) None of the above

(c) -----is a food born disease

- (i) Botulism
- (ii) Swine flue
- (iii) Malaria
- (iv) Jaundice

(d)-----is the after state of death seen in animals

- (i) Oxidation
- (ii) Hydrolysis
- (iii) Rigormortosis
- (v) None of the above

(e) Bulging is the type of spoilage seen in -----

- (i) baskets
- (ii) Tin cans
- (iii) Bottles
- (iv) boxes

(f) Cocci term is used for -----

- (i) Virus
- (ii) Algae
- (iii) Bacteria
- (iv) Fungi

(g) Which of the following is true regarding staphylo coccus food poisoning -----

- (i) Is an enterotoxin
- (ii) Causes gastroenteritis
- (iii) is produced by Staphylo coccus aureus
- (iv) All of these

(h) Clostridium perfringens poison is an-----

- (i) Exotoxin
- (ii) Enterotoxin
- (iii) Endotoxin
- (iv) Enterotoxin produced during vegetative phase

(i) Botulism prevention involves -----

- (i) Proper heat sterilization before food Canning
- (ii) Addition of chemical preservative
- (iii) Low temperature treatment
- (iv) All of the above

(j) Sodium Benzoate is widely used as -----

- (i) Additive
- (ii) Preservative
- (iii) Antioxidant
- (iv) None of the above

B. Match the following

- |                 |               |
|-----------------|---------------|
| i) Ropiness     | (a) Dysentery |
| ii) Hydrogen    | (b) Egg       |
| iii) Penicillin | (c) Milk      |

- iv) E. Coli
- v) Salmonellosis
- (d) Alenandes Flemming
- (e) Canning

( II ) Very short answer type questions ( 5 \*2 = 10)

Answer in 1 – 2 lines

- (a) Write names of any two types of bacteria.
- (b) How many factors affect growth of microorganisms.
- (c) Name any two food born diseases.
- (d) Write any two economic importance of microorganisms.
- (e) Write any two causes of food spoilage.

( III ) Short answer type questions

Answer in 150 words ( 7 \*5 = 35)

- (a) Write about any five factors affecting growth of microorganisms.
- (b) Explain contamination and spoilage in eggs.
- (c) Write a short note on spoilage in canned food.
- (d) Write about morphology and general characteristics of fungi.
- (e) Write about various harmful effects of microorganisms .
- (f) How will you preserve carbohydrate foods.
- (g) Write a short note on spoilage of sugar food products

Jamshedpur Women's College

B. Sc. (CND) – Set – B

Sem – II

Paper – CC-4

Maximum Marks – 60

Time Duration – 1 hr. 30 Min

( I ) Objective type question ( 15 \* 1 = 15 )

(a) -----food poisoning damages the central nervous system in human beings

- i. Botulism
- ii. Jaundice
- iii. Staphalolysism
- iv. None of these

(b) -----Process kills microorganisms present in milk

- i. Oxidation
- ii. Paturization
- iii. Homozinastion
- iv. None of the above

(c) Candling is a process of checking the spoilage in -----

- i. Milk
- ii. Egg
- iii. Fruit
- iv. None of the above

(d) Most spoilage bacteria grow at-----

- i. Acidic ph
- ii. Alkaline ph
- iii. Nutral ph
- iv. None of the above

(e) -----acid will have higher bacteriostatic effect at a given ph

- i. Tartaric acid
- ii. Acetic acid
- iii. Mallic acid
- iv. None of the above

(f) Water activity can act as -----

- i. An intrinsic factor
- ii. A processing factor
- iii. An extrinsic factor
- iv. All of the above

(g) The undesirable change in a food that makes it unsafe for human consumption is referred as -----

- i. Food decay
- ii. Food spoilage
- iii. Food loss
- iv. All of the above

(h) Food preservation involves-----

- i. Increasing shelf life of food
- ii. Ensuring safety for human consumption
- iii. Both (a) and (b)
- iv. None of these

(i) Common food poisoning microbes are -----

- i. Clostridium and Salmonella
- ii. Clostridium and E.Coli
- iii. E.Coli and Salmonella

iv. Clostridium and Streptococcus

(j) Clostridium pesfingens poison is an-----

- i. Exotoxin
- ii. Enterotoxin produced during sporulation
- iii. Endotoxin
- iv. None of the above

(k) The major carrier of Salmonellosis are -----

- i. Milk
- ii. Meat and Eggs
- iii. Fruits and vegetables
- iv. None of the above

(l) Aflatoxin is produced by -----

- i. Aspergillus sps
- ii. Salmonella sps
- iii. Clostridium sps
- iv. None of the above

(m) Normally bacteria stop division at-----

- i. 4<sup>0</sup> celcius
- ii. 5<sup>0</sup> celci us
- iii. 3<sup>0</sup> celcius
- iv. None of the above

(n) Botulism is caused dues to -----

- i. Clostridium botulinum
- ii. Clostridium perferens
- iii. Clostridum asese
- iv. None of the above

(o) Pasteurisation is a ----- treatment

- i. Low temperature treatment
- ii. High temperature treatment
- iii. Moderate temperature treatment
- iv. None of the above

( II ) Very short answer type questions

Answer in 1-2 lines

( 5 \*2 = 10 )

- (a) What are microorganisms?
- (b) Write names of any two diseases caused by bacterial infection of food.
- (c) What is Rigormortosis?
- (d) What is contamination of food?
- (e) Write any two harmful effects of microorganisms.

( III ) Short answer type questions ( 7X5=35)

Answer is 150 words

- (a) Enumerate any five food born diseases with their symptoms.
- (b) Write short note on spoilage of milk products.
- (c) Explain contamination and spoilage of fish.
- (d) Write about any five charecterstics of algae.
- (e) Define microbiology and write about its relevance to everyday life.
- (f) Explain any five charecterisitits of bacteria.

(g) Explain spoilage in canned foods.