

Seat No. _____

QP-1099
Total No. of Pages : 3

OCT_NOV_2024 WINTER EXAMINATION

Bachelor of Science

Sub. Name: Microbiology Paper XI

Sub. Code: 97086

Day and Date: NOVEMBER ,28-11-2024

Time: 10:30 AM To 12:00 PM

Total Marks: 40

- Instructions:**
- 1. All questions are compulsory**
 - 2. Draw neat labelled diagrams wherever necessary**
 - 3. Figures to the right indicate full marks**

Q1) Rewrite the following sentences by selecting correct alternative.

[8]

- i.** The shell on nuts provides the protection due to -----,
A. pH imbalance
B. inhibitory substance
☒ C. biological structure
D. oxidation reduction potential
- ii.** Tournae disease of wine is caused by -----
A. aerobic rods
B. anaerobic rods
C. aerobic cocci
☒ D. anaerobic cocci
- iii.** The kinds and ----- of nutrients in food determines which microorganisms will grow in it.
A. Diversity
B. complexity
☒ C. proportions
D. consistencies
- iv.** ----- is the most common cause of food infection.
A. a) Staphylococcus aureus
B. Salmonella spp
☒ C. Lactobacillus spp.
D. Vibrio spp.
- v.** Probiotics are -----microorganisms which when ingested exert positive influence on host health/physiology.
A. Viable, nonpathogenic
B. viable, pathogenic
☒ C. Killed, nonpathogenic
D. killed, pathogenic

[1]

P.T.O.



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- vi. End point determination assays are used for..... substances.
 A. Stimulatory
 B. alkaline
 C. neutral
☒ D. inhibitory
- vii. The..... filters are used for continuous filtration.
 A. Plate -Frame
 B. Pressure leaf
☒ C. Stacked disc
 D. Rotary vacuum
- viii. involves increasing efficiency of fermentation microorganism so that increase in the product yield will occur.
 A. Assay
☒ B. Scale up
 C. Strain improvement
 D. Screening

Q2) Attempt any two of the following.

[16]

- a. Discuss the concept and applications of probiotics. [8]
- b. Enlist various types of microbiological assays and discuss diffusion assay in detail. [8]
- c. Describe alcohol fermentation with respect to organisms used, raw materials, fermentation conditions and recovery. [8]

Q3) Write short notes on any four of the following.

[16]

- a. pH of food [4]
- b. Aflatoxin [4]
- c. Sterility testing [4]
- d. Solvent extraction [4]
- e. Canning of Food [4]
- f. TDT and TDP [4]

[2]

P.T.O.

