

Seat No.:

## MARCH - 2022 (Summer session) Examination

Subject Code: 68664

(विद्यार्थ्यांनी हा विषय कोड OMR वर लिहावा / Student should fill this code on OMR sheet)

Subject Name: B.Voc Food Processing and Management\_68664\_68664 - Food Microbiology\_22.07.2022\_4.00 PM (Part - IV, Semi - VI)

Date: 22-07-2022

Time: 16:00:00 to 17:00:00

QP Code: 8024QP

Total Marks : 50 Each Question 2 Marks, Total 25 Ques, Duration 1 Hr



1. \_\_\_\_\_ rot in fruits and vegetable is caused by *Aspergillus niger* / \_\_\_\_\_
  - a. black
  - b. pink rotting
  - c. red
  - d. stem end
2. \_\_\_\_\_ is the most important factor that determines rate of growth, multiplication, survival and death of organism /
  - a. pH
  - b. Temperature
  - c. water
  - d. osmotic pressure
3. Roquefortine is produced in \_\_\_\_\_ / रोकफोर्टिन
  - a. Milk
  - b. flour
  - c. cheese
  - d. butter
4. \_\_\_\_\_ structure is similar to aflatoxin
  - a. Penicillic acid
  - b. Patulin
  - c. Sterigmatocystin
  - d. Luteskyrin
5. budding occurs in \_\_\_\_\_
  - a. yeast
  - b. mold
  - c. fungi
  - d. bacteria
6. Harmfull microorganisms are known as \_\_\_\_\_
  - a. bacteria
  - b. yeast
  - c. mold
  - d. pathogens
7. Red colour of meat is called as \_\_\_\_\_
  - a. spring
  - b. bloom
  - c. taint
  - d. slime
8. Normal ph of egg is \_\_\_\_\_
  - a. 7.6 to 9.5
  - b. 8.5 to 15
  - c. 1.0 to 5.0
  - d. 0.5 to 1.5

9. fungal sexual reproduction takes place in \_\_\_\_ stages

- a. 2
- b. 4
- c. 3
- d. 1

10. \_\_\_\_\_ toxin is known as one of the most lethal posin

- a. Pseudomonas
- b. Clostridium
- c. Botulism
- d. all of these

11. Gram positive after the gram stain organism which occur \_\_\_\_\_ in colour.

- a. black
- b. violet
- c. red
- d. pink

12. \_\_\_\_\_ intoxication is produced in Gastro intestinal track

- a. Staphylococys aureus
- b. Bacilus cereus
- c. Clostridium perfringens
- d. Clostridium botulinum

13. The most common fungal genera occurring in environment are \_\_\_\_\_

- a. Penicillium
- b. Cladosporium
- c. Alternaria
- d. all of these

14. \_\_\_\_\_ is isolated from oats, rice, wheat and corn

- a. Penicillic acid
- b. Patulin
- c. Ochratoxin
- d. Luteskyrin

15. In \_\_\_\_\_ spores develop within sac

- a. Oidia
- b. zoosporangium
- c. conidoposhores
- d. sporangiospores

16. example of neutrophilic \_\_\_\_\_

- a. lactobacillus
- b. E.coli
- c. Pseudomonas
- d. all of these

17. Cold storage flavour is term used for \_\_\_\_\_ flavour

- a. stale
- b. fresh
- c. frozen
- d. preserve

18. Yellow pigments on meat is due to \_\_\_\_\_

- a. Serratia marcescens
- b. Pseudomonas syncyanae
- c. Micrococcus
- d. Chromobacterium lividum

19. Incubation period for intoxication disease are \_\_\_\_\_

- a. Hours to Days
- b. Minutes to Hrs
- c. Hours to Days
- d. Days to Years



20. sclerotium has \_\_\_\_\_ structure

- a. wall
- b. rock
- c. cushion
- d. tube

21. Clostridium botulinum \_\_\_\_ & \_\_\_\_ types produces toxins

- a. E&G
- b. A&F
- c. B&C
- d. C&D

22. female gametangia is known as \_\_\_\_\_

- a. atheridia
- b. gametangia
- c. ascogonia
- d. all of these

23. \_\_\_\_\_ is final stage of egg spoilage

- a. red rotting
- b. pink rotting
- c. pin spotting
- d. fungal rotting

24. The term bone taint is implied to \_\_\_\_\_

- a. Souring
- b. putrification
- c. slime surface
- d. both 1 & 2

25. Chlamydomonas nivalis is an example of \_\_\_\_\_

- a. mesophiles
- b. thermophiles
- c. cryophiles
- d. hyperthermophiles

