

**M.Sc. II Semester Degree Examination, September/October - 2022****MICROBIOLOGY****NEP Scheme****SEC-2 : Food Analysis, Food Safety and Standards**

Time : 1 Hours

Maximum Marks : 30

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1. In the history of packaging of the food industry, which among these was never a material of packaging ?
 - (a) Bakelite
 - (b) Pottery and Vases
 - (c) Iron and tin plated steel
 - (d) None of the above mentioned

 2. Which of the given reasons is NOT a valid reason for packaging of food items ?
 - (a) Security and portion control
 - (b) Marketing and convenience
 - (c) Protection and information transmission
 - (d) None of the above mentioned

 3. Which of the following is a must in food labeling ?
 - (a) Name
 - (b) Standard Specification
 - (c) Place of Origin
 - (d) All of the above mentioned

 4. Which of the following need not be in the same field of vision ?
 - (a) Product name
 - (b) Quantity
 - (c) Date mark
 - (d) Place of Origin

 5. It is legal for a label to say - 'this product cures xyz disease'.
 - (a) True
 - (b) False

 6. Which of the following is a form of mis-description ?
 - (a) Incorrect Origin
 - (b) Incorrect Quantitative Description
 - (c) Extending the food
 - (d) All of the above mentioned

 7. The microbiological examination of coli form bacteria in foods preferably uses :
 - (a) MacConkey broth
 - (b) Violet Red Bile Agar
 - (c) Eosine Methylene Blue Agar
 - (d) All of these



8. Which of the following acid will have higher bacteriostatic effect at a given pH ?
(a) Acetic acid (b) Tartaric acid
(c) Citric acid (d) Maleic Acid
9. The different ACC's between food categories reflect the :
(a) Expected level of contamination of the raw material
(b) Potential for microbial growth during storage
(c) Potential shelf life
(d) All of the above
10. What are the intrinsic factors for microbial growth ?
(a) pH
(b) Moisture
(c) Oxidation-Reduction Potential
(d) All of these
11. Yeast and mould count determination requires :
(a) Nutrient agar (b) Acidified potato glucose agar
(c) MacConkey agar (d) Violet Red Bile agar
12. The time temperature combination for HTST pasteurization of 71.1°C for 15 sec is selected on the basis of :
(a) Coxiella burnetii (b) E. coli
(c) B. subtilis (d) C. botulinum
13. Suspected colonies of Staphylococcus aureus when grown on Baird-Parker medium shall show :
(a) Coagulase activity (b) Protease activity
(c) Catalase activity (d) None of these
14. What is the minimum temperature to which ground beef should be cooked to make sure it is free from harmful bacteria ?
(a) 220° F (b) 140° F (c) 165° F (d) 160° F
15. Which of the following is NOT a critical factor in the growth of dangerous food-borne bacteria ?
(a) Temperature (b) Moisture
(c) Altitude (d) pH Level (Acidity)



16. How cold should your refrigerator be to minimize the risk of food poisoning ?
(a) 35° F or colder (b) 40° F or colder
(c) 45° F or colder (d) 50° F or colder
17. Which of the following bacteria are responsible for causing the greatest number of food borne illnesses ?
(a) E. coli (b) Salmonella
(c) Botulism (d) Listeria
18. Which of the following is an acceptable technique for thawing a frozen turkey ?
(a) In the refrigerator overnight (b) In the microwave
(c) On the kitchen counter (d) Submerging it in cold water overnight
19. When it comes to food safety, which of the following is the best material for a cutting board ?
(a) Wood (b) Plastic or Acrylic
(c) Glass (d) Velcro
20. When using chlorine bleach to sanitize cutting boards, how much bleach should be added to each gallon of water ?
(a) 1 cup (b) 1 teaspoon (c) 1 tablespoon (d) 1 quart
21. Which of the following signs indicate that food has been contaminated by dangerous bacteria such as E. coli or Salmonella ?
(a) Bad smell (b) Discoloration
(c) Off taste (d) None of the above
22. At what temperature should your refrigerator be maintained ?
(a) 60° F (b) 45° F (c) 40° F (d) None of the above
23. In order to properly wash your hands before or after handling food, exactly what is the minimum amount of time you should wash your hands under running water ?
(a) 10 Sec (b) 20 Sec (c) 1 minute (d) None of the above
24. Microbial proteins can be synthesized by which yeast ?
(a) Eremothecium ashbyi (b) Candida utilis
(c) Saccharomyces cerevisiae (d) Candida milleri



25. Which is the minimum temperature at which hot foods on a buffet should be maintained ?
(a) 212° F (b) 180° F (c) 140° F (d) None of the above
26. When sanitizing dish, clothes or cutting boards at home using chlorine bleach, how much bleach should be added per quart of water ?
(a) 1 teaspoon (b) 1/2 cup (c) 1/2 quart (d) None of the above
27. The temperatures used for canning foods ranges from :
(a) 0 - 20 degree C (b) 20 - 60 degree C
(c) 60 - 100 degree C (d) 100 - 121 degree C
28. Which food is associated with the most cases of food borne illness due to Salmonellosis ?
(a) Raw chicken (b) Raw eggs
(c) Raw vegetables (d) None of the above
29. Eating food after the 'best before' date won't hurt :
(a) True (b) False
30. Common microflora of ducts of cow's mammary glands ?
(a) Lactobacilli (b) Microbacteria (c) Micrococci (d) Coliforms

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