

Shahid Virpatni Laxmi Mahavidyalaya, Titav
Department of Home Science
Question Bank
B.sc Home Science (Food Science & Nutrition)

Class: SY

Subject : Food Microbiology

Unit- I
Food Microbiology

Short Answer Question:

1. Morphological Characteristics of Viruses
2. Introduction Of Viruses
3. Introduction Of Algae
4. Introduction Of Parasites
5. Type Of Yeast
6. Industrial Importance of Molds
7. Sources Of Contamination
8. Air As A Source Of Contamination
9. Other Source Of Contamination
10. Biological Hazards Associated With Foods
11. Cleaning Agents
12. Needs OF HACCP
13. Benefits Of HACCP
14. Health Of Food Handlers

Long Answer Question:

1. Reproductive Characteristics Of Bacteria
2. Water Purification Process
3. Water Borne Illness
4. Sewage Treatment
5. Air Micro Flora
6. Personal Hygiene

Unit- II

Micro Organisms & Food

Short Answer Question:

1. Fermentation Process Of Indian Pickle
2. Which Micro Organism Responsible For Commercial Production Of Alcohol
3. Fermentation Process Of Beer
4. Vinegar
5. Indian Fermented Product Idli ,Dhokala
6. Which Microorganism Causes For Milk Spoilage
7. Food Poisoning
8. Food Infection
9. E.coli
10. Aureus
11. Salmonella
12. Botulism
13. Difference Between Food Poisoning & Infection

Long Answer Question

1. Fermentation Process of Wine & Bread
2. Contamination & Spoilage Of Cereals Grains & Cereals Products\
3. Contamination & Spoilage Meat & Meat Product
4. Fermentation Of Dairy Products