

**TELANGANA UNIVERSITY**  
**S.S.R. DEGREE COLLEGE, NIZAMABAD (C.C:5029)**  
**III SEMESTER INTERNAL ASSESSMENT I EXAMINATIONS**  
**MICROBIOLOGY QUESTION BANK**

---

**UNIT-I**

I. Multiple choice questions.

1. An excessively high temperature in the fermentation of sauerkraut may inhibit the growth of [a]  
a. Leuconostoc                      b. Pediococcus                      c. both a & b                      d. None of these
2. Which statement is true about flavouring materials spices, garlic etc, added to Dill pickles? [b]  
a. These markedly stimulate (or) inhibit the acid forming bacteria  
b. They may be source of considerable numbers of undesirable micro-organisms and cause off fermentations (or) spoilage of pickles  
c. They may improve texture of the pickles  
d. None of these
3. Shriveling in fermented pickles results from the physical effect of [d]  
a. too strong salt solution                      b. too strong sugar solution  
c. too strong vinegar solution                      d. All of these
4. Gassy spoilage of green olives is usually caused by [d]  
a. Enterobacter spp                      b. Bacillus spp                      c. Clostridium spp                      d. All of these
5. Abnormal fermentation of cabbage may result in a cheese like odour caused by [d]  
a. Propionic acid                      b. butyric acid                      c. Caprioc acid and valeric acid                      d. All of these
6. Non bacterial ropiness or sliminess in milk and milk products may be due to the [d]  
a. Stringiness caused by mastitis and in particular by fibrin and leucocytes from the cow's blood  
b. Sliminess resulting from the thickness of the cream  
c. Stringiness due to thin films of casein (or) lactalbumin during cooling  
d. All of the above
7. The yoghurt is made from [d]  
a. Lactobacillus bulgaricus                      b. Streptococcus thermophilus  
c. S.cremoris                      d. mixed culture of a & b
8. Cheese cancer of swiss and similar cheese is caused by [b]  
a. oospora crustacean                      b. oospora caseovorans                      c. oospora aurianticum                      d. None of these
9. Swelling of the can is caused primarily by [a]  
a. Gas forming, anaerobic spore formers                      b. Gas forming, aerobic spore formers  
c. both a & b                      d. None of these
10. Bulgarian butter milk is made with the help of [a]  
a. Lactobacillus bulgaricus                      b. Streptococcus lactis  
c. Streptococcus thermophilus                      d. S.cremoris
11. Ropiness caused by enterobacter usually is [c]  
a. Worse at the middle of the milk                      b. Worse at the bottom of the milk  
c. Worse near the top of the milk                      d. All of these
12. A brown colour in milk may result from [c]  
a. Pseudomonas putrefaciens  
b. The enzymatic oxidation of tyrosine by p.fluorescens  
c. Both a & b  
d. S. Marcescens
13. Esters like flavours in butter are resulted from the action of [c]  
a. P. mephitica                      b. Aeromonas hydrophila                      c. P.fragi                      d. Pseudomonas synxantha
14. When we consume probiotics and prebiotics at the same time is called [b]  
a. Therapy Hemodialysis                      b. Microbiome                      c. Alupuncture  
d. Cinemotherapy                      e. Alternatives

15. Which includes example of probiotics are [c]  
 a. Fructo-oligosaccharides                      b. Insulin                      c. Lactobacillus  
 d. Galacto-oligosaccharides                      e. Disaccharides
16. What foods contain prebiotics [d]  
 a. Miso                      b. Yogurt                      c. Tempeh                      d. Apple                      e. Cheddar cheese
17. What foods contain probiotics? [a]  
 a. Pickles                      b. Bananas                      c. Tomatoes                      d. Soybeans                      e. Seaweed
18. What bacteria are used in making yogurt? [b]  
 a. Streptococcus loctis                      b. Lactobacillus cosei                      c. Lactobacillus  
 d. Bifidobacterium                      e. Streptococcus and lactobacillus
19. Which is not included in the benefits of probiotics? [e]  
 a. Maintain immune system                      b. Improve digestion                      c. Fight bad bacteria in the intestine  
 d. Prevent inflammation in the intestine                      e. Present eye damage
20. The nature of which is difficult for the body digest makes this fiber reach the diagestive organized intact by the body is the nature of a [a]  
 a. Prebiotics                      b. Probiotics                      c. Lactobacillus                      d. Bifidobacterium                      e. Intestine

## UNIT-II

### I. Multiple choice questions.

1. Spoilage in food because of microbial activity can be prevented or delayed by [d]  
 a. Prohibiting the entry of micro organizing in food  
 b. Physical removal of micro-organisms  
 c. Hindering the activity of micro organisms  
 d. All of above
2. The microorganisms multiply and die in [b]  
 a. Geometric order                      b. Logarithmic order                      c. A-logarithmic order                      d. None of above
3. Type of yeast used for alcoholic fermentation is [a]  
 a. Saccharomyces cerevisiae                      b. Streptococcus thermophilus  
 c. Acetobacter acceti                      d. Elostridion botulinum
4. The temperature resistance of micro organism in high acid food is [c]  
 a. High                      b. Medium                      c. Low                      d. No effect
5. The process of preserving food by rapid freezing followed by dehydration under vaccum is called [a]  
 a. Lyophilisation                      b. Sterilization                      c. Cold dehydration                      d. Cryptoservation
6. All the following techniques are house hold preservation technique except [b]  
 a. Smoking                      b. Lyophilisation                      c. Dehydration                      d. Salting
7. Who is regarded as the father of canning? [a]  
 a. Nicolas appert                      b. Louis Pasteur                      c. John hall                      d. Bryan Dokin
8. The method of preventing or reducting pathogens in food products by combining many methods like high temperature during processing, low temperature during storage, increasing the acidity etc is called [c]  
 a. Mixed preservation approach                      b. High pressure food preservation  
 c. Hyrdle technology                      d. Stumbling technology
9. For walls columns and vertical faces of all structural members the form work is generally removed after [a]  
 \_\_\_\_\_  
 a. 24 to 48 hours                      b. 3 Days                      c. 7 Days                      d. 14 Days
10. Which of the following food components does not provide any nutrient [b]  
 a. Milk                      b. Water                      c. Fruit juice                      d. Vegetable soup
11. Which of the following food items is the best source of plant proteins? [c]  
 a. Milk                      b. Egg                      c. Legones                      d. Cheese
12. Which of the following food components is requiring for the growth and maintenance of the human body [d]  
 a. Proteins                      b. Vitamins                      c. Minerals                      d. Both a & b

13. Which of the following food components give energy to our body? [c]  
 a. Proteins                      b. Vitamins                      c. Minerals                      d. Carbohydrates
14. Most common toxicogenic spoilage is stored ground nuts is [a]  
 a. Aspergillus flavours      b. Aspergillus niger      c. Aspergillus oryzae      d. Aspergillus albus
15. Organisms that grow over a wide range of phare [d]  
 a. Bacteria                      b. yeasts                      c. Thermophilic anaerobes      d. Molds
16. Which of the following is covered under raw material quality assurance? [d]  
 a. Specifications              b. Survey program      c. Service                      d. All of the mentioned
17. Sea foods and sea water may contain [a]  
 a. Vibrio vulnificus                                      b. streptococcus faecalis  
 c. Aeromonas hydrophilia d.                      d. Vibrio parahaemolyticus
18. Common food poisoning microbes are [a]  
 a. Clostridium and salmonella                      b. Clostridium and ecoli  
 c. E. coli and salmonella                              d. Clostridium and streptococcus
19. The family Enterobacteriaceae are useful indicator organisms to monitor food [c]  
 a. Hygiene                      b. Contamination      c. both a & b                      d. Neither a nor b
20. What is the minimum temperature grainy beef should be cooled to in order to assure safety? [b]  
 a. Raw chicken                      b. Raw eggs                      c. Raw vegetables                      d. None of the above