

TELANGANA UNIVERSITY
5029, SSR PG COLLEGE, NIZ AMABAD
DEPT. OF NUTRITION
Internal Assessment Test – I (2025-2026)
II Year (SEM –III) QB PAPER-II
SUB: FOOD MICROBIOLOGY

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1. **Who is considered the “Father of Microbiology_____** []
a) Robert Koch b) Louis Pasteur c) Antony van Leeuwenhoek d) Edward Jenner
 2. **Louis Pasteur disproved the theory of_____** []
a) Biogenesis b) Mutation c) Spontaneous generation d) Germination
 3. **The Swan-neck flask experiment was performed by_____** []
a) Tyndall b) Redi c) Pasteur d) Lister
 4. **Industrial microbiology involves_____** []
a) Antibiotic production b) Bread & beer production c) Enzyme & organic acid d) All the above
 5. **Microorganisms in food spoilage studied under _____** []
a) Food micro-bio b) Medical micro-bio c) Virology d) Immunology
 6. **Locomotion in protozoa is carried out by_____** []
a) Cilia b) Flagella c) Pseudopodia d) All the above
 7. **Bacterial cell wall is mainly composed of _____** []
a) Pectin b) Cellulose c) Peptidoglycon d) Chitin
 8. **Dormant, resistance structures formed by some bacteria are _____** []
a) Conidia b) Cyst c) Pili d) Endospore
 9. **The vegetative body of fungi is _____** []
a) Thallus b) Mycelium c) Hyphae d) Conidia
 10. **Microbes that tolerate acidic foods are_____** []
a) Mesophiles b) Acidophiles c) Halophiles d) Alkilophiles
 11. **Redox potential (Eh) is _____Factor** []
a) Extrinsic b) Biological c) Intrinsic d) Environmental
 12. **Jam has long shelf life due to _____** []
a) Low Aw b) Low temperature c) PH d) Eh
 13. **Following one is class-I preservative_____** []
a) Benzoic acid b) Low temperature c) Common salt d) Sodium di acetate
 14. **Which microorganism is most resistance to heat_____** []
a) Bacterial spores b) Yeast c) Molds d) Bacteria
 15. **Niasin has been used to supress_____**
a) Aerobes b) Anaerobes c) Spores d) None

II. FILL IN THE BLANKS

13. Foods high in sugar spoil slow due to _____
14. Food spoilage is faster in warm environments due to _____
15. Aerobic spoilage is influenced by _____

16. Fungi prefer to grow in _____ environment
17. Viral capsid is made up of _____
18. **Who discovered the first antibiotic, Penicillin**_____
19. **Expand HTST**_____
20. **Sodium benzoate is used as**_____

21. **The Germ Theory of Disease was proposed by**_____
22. **Smallpox vaccine was discovered by**_____

23. **Father of Virology**_____
24. **Pasteurization was developed to prevent spoilage of**_____
25. **Using microbes to clean pollutants is known as** _____
26. **Protozoa are generally** _____
27. _____ **Radiation is used to sterilize surface of foods**

III. SHORT ANSWER QUESTIONS

31. Soil microorganisms?
32. Role of BGA?
33. Aero- microbiology ?
34. Extrinsic factors?
35. Halophiles?
36. Redox potential (Eh)?
37. cold sterilization?
38. Freezing?
39. Class II preservatives?
40. Blanching?