

SSR Degree College Autonomous
Faculty of Science
Department of Nutrition
PG Semester-III, Paper-II
Subject: FOOD MICROBIOLOGY
Internal-II Question Bank

SECTION – A: MULTIPLE CHOICE QUESTIONS

1. ____ Is highly perishable food
a) Fresh fish b) Rice c) Sugar d) Pulses → **Ans: A**
2. ____ Food is least prone to spoilage
a) Meat b) Grain c) Egg d) Fish → **Ans: B**
3. Ropiness of bread is caused by ____
a) Fungi b) Protozoa c) Bacteria d) Algae → **Ans: C**
4. Surface contamination of food caused by ____
a) Soil b) Water c) Human d) All the above → **Ans: D**
5. Bacterial soft rot of vegetable caused by ____
a) Erwinia b) B. subtilis c) E. coli d) Pseudomonas → **Ans: A**
6. Common spoilage organism of cereals ____
a) Bacteria b) Mold c) Fungi d) Algae → **Ans: B**
7. ____ Is highly susceptible to Mold spoilage
a) Sugar b) Oats c) Wheat flour d) Polished rice → **Ans: C**
8. Off Odor off flavour is seen in ____
a) Spoiled Egg b) Spoiled Fruits c) Spoiled Vegetables d) Spoiled Meat **Ans: D**
9. Gas formation in spoiled milk caused by ____
a) Coliforms b) Lactobacillus c) Streptococcus d) Pencillium → **Ans: A**
10. ____ Compound causes ammoniacal Odor in spoiled fish
a) Chlorin b) Ammonia c) Potassium d) Iron → **Ans: B**
11. Fishy Odor is mainly due to ____
a) Trimethylamine (TMA) b) Ammonia c) Lactic acid d) Hydrogen peroxide → **Ans: A**
12. “Flat sour” spoilage is seen in ____ foods
a) Chilled b) Canned c) Salty d) Protein → **Ans: B**
13. Putrefactive anaerobic spoilage in canned foods caused by ____
a) Cl. botulinum b) B. subtilis c) Cl. sporogens d) Lactobacillus → **Ans: C**

14. Kefir is a fermented _____ product
a) Vegetable b) Fish c) Pickle d) Milk → **Ans: D**
15. The sugar is spoiled by _____
a) Osmophilic yeasts b) Clostridium c) Salmonella d) Fuserium → **Ans: A**
16. Alcoholic fermentation end products
a) Ethanol b) Ethanol+CO₂ c) Lactic acid d) None → **Ans: B**
17. Which organism involved in acetic acid fermentation _____
a) S.cerevisiae b) Lactobacillus c) Acetobacter d) Clostridium → **Ans: C**
18. Rennet is mainly used in cheese making for _____ milk
a) Heating b) Fat separator c) Flavouring d) Coagulation **Ans: D**
19. Fermented beverage is prepared by barley malt _____
a) Beer b) butter milk c) Wine d) Toddy → **Ans: A**
20. Temph is produce by by fermentation of _____
a) Milk b) Soya beans c) Triple-stranded d) Circular → **Ans: B**

SECTION – B: FILL IN THE BLANKS

1. **Moisture& nutrients** Factor mainly contribute to rapid spoilage of perishable food
2. Non -perishable foods Resist spoilage due to **Low moisture content**
3. The pH of most veggies is around **6.0**
4. Fruits are commonly spoiled by **Fungi**
5. Safe storage moisture content of cereals is **Below13%**
6. “Pink mold “Disease in cereals caused by **Fusarium**.
7. Visible Mold growth on bread is due to **Rhizopus**.
8. Slime formation on the of meat is due to **Growth of bacteria**.
9. Expand TVBN **Total Volatile Basic Nitrogen**.
10. **Bitterness** defect is associated with proteolytic spoilage of milk
11. Ropiness in milk is caused by **B.subtilis**
12. Putrefaction in fish refers to **Protein decomposition** .
13. Chilled fish is spoiled mainly spoiled by **Psychrotrophic gram -ve bacteria**.
14. TA spoilage is seen in **Canned foods**
15. Expand SSF **Solid State Fermentation**

16. Red rot of eggs caused by Seeratia.
17. Yogurt is produced using a symbiotic culture of L.Bulgaricus.
18. The liquid portion separated during cheese making and is WHEY.
19. Very popular cheese is Cheddarcheese.
20. Fermented product of cabbage is Sauerkraut.

SECTION – C: DESCRIPTIVE QUESTIONS

1. Classification foods ease of spoilage.
2. Ropiness.
3. Anaerobic meat spoilage.
4. TA spoilage .
5. Fermentation
6. Steps in yogurt preparation
7. Benefits of fermented foods
8. Vinegar
9. Oriented foods
10. Indigenous products