

ASSIGNMENT SET - I
Department of Nutrition

Mugberia Gangadhar Mahavidyalaya



Subject- Food Processing
Semester-II

Paper Code: BVFPS203

[Food Microbiology and Safety]

Answer all the questions

Unit-1

1. Define microorganism with suitable example. 2
2. Briefly describe the types of microorganism. 5
3. Write a short note on importance of microorganism in food. 4
4. What do you mean pathogenic microorganism. 2
5. Write the difference between food born intoxication and food born illness. 4
6. Write a short note on food born illness. 4
7. Write a short note on food born intoxication. 4

Unit-2

1. What do you mean RH? 2
2. What do you mean redox potential? 2
3. How moisture and PH effect on microbial growth? 4

4. What do you mean intrinsic factor and extrinsic factor? 2
5. Discuss briefly the role of intrinsic factor in microbial growth. 5

Unit -3

1. Describe shortly Which microorganism are responsible for spoilage of milk and milk products. 3
2. Write a short note on lactoferrin. 2
3. Briefly discussed about quality defects in canned food. 3
4. Describe shortly Which microorganism are responsible for spoilage of fish and meat. 4
5. Write a short note on antimicrobial substance in milk. 3
6. Write a short note on LP system. 3

Unit-4

1. What do you mean fermentation? 2
2. Write a short note on batch and continuous fermentation. 4
3. Described briefly ethyl alcohol manufacturing process. 5
4. What do you mean baker's yeast? 2
5. Define starter culture. 2
6. Briefly discussed about acid and alcohol fermentation. 5