

ASSIGNMENT SET - II
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. What do you mean pathogenic microorganism. 2
2. Write the difference between food born intoxication and food born illness. 4
3. Write a short note on food born illness. 4
4. Write a short note on food born intoxication. 4
5. Write any two characteristics of virus. 2
6. Write any two characteristics of fungus. 2
7. Write any two characteristics of protozoa. 2

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 extrinsic factor in microbial growth. 5

Unit -3

1. Describe shortly Which microorganism are responsible for spoilage of egg and cereal products. 3
2. Write a short note on lysozymes. 2
3. Briefly discussed about quality defects in canned food. 3
4. Describe shortly Which microorganism are responsible for spoilage of fish. 2
5. Write a short note on antimicrobial substance in milk. 3
6. Write a short note on immunoglobulin. 2
7. Describe briefly chemical changes caused by microorganisms in food. 5

Unit-4

1. Define fermentation? 2
2. Write a short note on static and submerged fermentation. 4
3. Described briefly cheese 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
7. Described briefly yoghurt manufacturing process. 5
8. What do you mean agitated fermentation. 2