



V. M. SALGAOCAR INSTITUTE  
of  
INTERNATIONAL HOSPITALITY EDUCATION

### B.Sc. International Hospitality Management

Type: Semester End Assessment (SEA) Date: 14/10/2022  
Term: 1 Total Marks: 25 Time Duration: 2 Hours  
Course Name: Introductory Course in Food Microbiology Course Code: IHCH 124  
Instructor: Ms. Alyce C. Rodrigues

This paper contains 03 pages in addition to the cover page.

Full Name of the Student: \_\_\_\_\_

Permanent Registration Number: \_\_\_\_\_ Class: \_\_\_\_\_

Marks Obtained: \_\_\_\_\_ Faculty Signature: \_\_\_\_\_ Invigilator Signature: \_\_\_\_\_

Main Answer sheet	Number of Supplements	Total number of Answer sheets
01		

- Carefully read each question at the outset of the paper. All queries must be addressed to the faculty within the first 10 minutes of the examination.
- Students are expected to maintain complete silence in the examination hall and should not interact or communicate with their peers.
- Students will carry only their essential stationery like pens, pencils, ruler and simple calculators into the examination hall.
- Bags, eatables, drinks, etc. will not be allowed inside the hall with the exception of a bottle of water.
- Cell phones, electronic data banks, scientific calculators and smart/beeping watches are prohibited in the examination hall.
- Students will answer the examination with only blue/ black ball point pens unless informed differently by faculty. Avoid usage of green or red ink pens on the answer sheet.
- Dictionaries will not be allowed into examination hall unless informed differently by faculty.



Q.1. Fill in the blanks with the most appropriate answer.

(0.5 marks each = 5 marks)

1. \_\_\_\_\_ is an extrinsic factor in determining food spoilage.  
(pH, temperature, nutrient content, moisture content )
2. \_\_\_\_\_ is the scientific name for hop plant.  
(*Humulus lupulus*, *Humilus lipulis*, *Humeleus lipilus*, *Humalus lopilus*)
3. \_\_\_\_\_ is the antimicrobial constituent in fresh milk.  
(benzoic acid, allicin, lysozyme, anti coliform factor )
4. Plant cell have \_\_\_\_\_ Eh value.  
(positive, negative, neutral, not-determined)
5. Botulism is associated with \_\_\_\_\_.  
(canned food product, meat, poultry, shellfish)
6. \_\_\_\_\_ is an example of probiotic.  
(yogurt, leek, broccoli, garlic, lentils)
7. \_\_\_\_\_ is a long rods twisted into spirals shaped bacteria.  
( bacillus, cocci, vibrio, spirilla)
8. \_\_\_\_\_ is a technique in which Foods are immersed in hot boiling water for a few minutes prior to processing.  
(blanching , irradiation, pasteurization, chilling)
9. \_\_\_\_\_ is a method of exposing food to ionizing radiation to extent its shelf life.  
(blanching, cold sterilization, pasteurization, chilling)
10. \_\_\_\_\_ causes surface taint in butter.  
(*pseudomonas putrefaciens*, *Botrytis cinerea*, *Aspergillus oryzae*, *Rhizopus soniti*)



**Q.2. Match the following.**

**(0.5 marks each = 3 marks)**

Column A	Column B
1. Travelers diarrhea	a) Grape wine
2. Mesophile	b) Rapid increase in cell number
3. Rum	c) Formed by budding
4. Blastospore	d) Sugarcane juice
5. Log	e) Grow at temperature 22-45 <sup>0</sup> C
6. Brandy	f) E.coli

**Q.3. Pick the odd one out:**

**(0.5 marks each = 2 marks)**

- 1) Carbon/ Zinc /Hydrogen/ Oxygen
- 2) Sugar/ Benzoic Acid /Common Salt/Oil
- 3) Wine /Kumiss / Taette / Yogurt
- 4) Acidophile/ Neutrophile/osmophile/ Alkalophile

**Q.4. Write a short note on any 5 of the following.**

**(1 marks each = 5 marks)**

- 1) Sinki.
- 2) Soy sauce.
- 3) Freeze drying.
- 4) Pasteurization.
- 5) Food fermentation.
- 6) Staphylococcus Food Intoxication.
- 7) Salmonellosis.

**Q.5. Answer any 3 of the following questions.**

**(2 marks each = 6 marks)**

- 1) List 2 characteristics of *starter culture*.
- 2) Describe *plant and fruits* as sources of contamination.
- 3) What are *prebiotics*? Cite 1 examples.
- 4) *Bacterial cells are greatly affected by the concentration of solute in the medium, justify.*
- 5) Describe any 1 Recent trends in food packaging (aseptic packing, edible film).



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**Q.6. Answer any 1 of the following questions.**

**(4 marks)**

1. Diagrammatically explain the microbial growth curve.
2. List out the objectives of food processing.
3. Discuss the various methods of preservation (using a graphic organizer).