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MVPI-001

**POST GRADUATE DIPLOMA IN FOOD
SAFETY AND QUALITY MANAGEMENT
(PGDFSQM)**

Term-End Examination

December, 2025

MVPI-001 : FOOD MICROBIOLOGY

Time : 2 Hours

Maximum Marks : 50

Note : Attempt any ***five*** questions. All questions carry equal marks. All the parts of a question must be attempted together.

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P. T. O.

1. Define any *five* of the following : 5×2=10
 - (a) Halophile
 - (b) Relative Humidity
 - (c) Solid State Fermentation
 - (d) MISD
 - (e) Binary fission
 - (f) Exotoxin
2. (a) Define food spoilage. Discuss the types of spoilage. 5
- (b) Discuss the intrinsic and extrinsic factors affecting food spoilage. 5
3. Elaborate the common methods of preservation. 10
4. (a) Write a note on food-borne diseases and the agents responsible. 6

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- (b) What are emerging food-borne diseases ? Give suitable examples. 4
5. (a) What are fermented foods ? Discuss their significance in terms of nutrition. 5
- (b) Elaborate the detection and enumeration of thermophilic organisms. 5
6. (a) What are prebiotics, probiotics and symbiotics ? Write down the health benefits of probiotics. 5
- (b) What do you understand by Media ? Write a note on different types of Media. 5
7. (a) Write a note on ELISA. 5
- (b) Discuss PCR in detail. 5

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8. (a) Describe the presumptive test for
detection of coliforms. 5
- (b) Discuss direct microscopic count and
standard plate count. 5

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