



V.P. & R.P.T.P. SCIENCE COLLEGE
B.Sc.; INTERNAL EXAMINATION
MICROBIOLOGY: US04CMIC02
11.03.19, Monday

TOTAL MARKS:50

Q.1. Select the most appropriate answer. (08)

1. A disease causing inflammation of the udder of bovines is known as -----.
(a) typhoid (b) brucellosis
(c) poliomyelitis (d) mastitis
2. What is made by churning pasteurized sweet or sour cream to separate fat globules from other constituents?
(a) kefir (b) cheese
(c) leban (d) butter
3. The three most common types of microbial spoilage of commercially canned food includes
(a) flat sour spoilage (b) putrefaction
(c) thermophilic anaerobic spoilage (d) all of the above
4. Steam under pressure is the most effective method of high temperature food preservation because
(a) it kills vegetative cells (b) it removes odour
(c) it kills all vegetative cells and destroy spores (d) it is microbistatic
5. Which are the principal methods used in a municipal water purification plant to produce potable water?
(a) sedimentation, centrifugation
(b) filtration, sedimentation
(c) sedimentation, filtration, chlorination
(d) none of the above
6. Which of the above is an aerobic process of sewage disposal?
(a) trickling filter (b) septic tank
(c) Imhoff tank (d) none of them
7. The type of microbial interaction in which one organism lives in or on another organism at the expense of the other is called
(a) mutualism (b) commensalism
(c) parasitism (d) antagonism
8. A type of mutualistic association involving the exchange of nutrients between two species is called
(a) neutralism (b) syntropism
(c) commensalism (d) predation

PTO

Q.2. Attempt any five out of the following. (10)

1. What are the limitations of the reductase test?
2. Name two milk borne disease afflicting human beings.
3. Enlist the principles of methods used for food preservation.
4. Give two examples of chemicals used for food preservation.
5. Define BOD.
6. Give reasons for false positive presumptive test.
7. Define proteolysis.
8. What is rhizosphere effect?

Q.3. Write a note on cheese in detail. (08)

OR

Q.3. Explain the microbiological examination of milk. (08)

Q.4. Explain any two methods used for preservation of food. (08)

OR

Q.4. Write a note on microbial spoilage of food. (08)

Q.5. Write notes on:

(a) activated sludge process (04)

(b) oxidation pond (04)

OR

Q.5. Write a note on bacteriological examination of domestic water. (08)

Q.6.(a) Citing one example explain mutualism. (04)

(b) Explain parasitism briefly. (04)

OR

Q.6. Describe carbon cycle. (08)

