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National Testing Agency

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Food Microbiology and Food Safety

Group Number :	1
Group Id :	864351160
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Break time :	0
Group Marks :	100
Is this Group for Examiner? :	No

Food Microbiology and Food Safety-1

Section Id :	864351596
Section Number :	1
Section type :	Online
Mandatory or Optional :	Mandatory
Number of Questions :	20

Number of Questions to be attempted : 20
Section Marks : 20
Mark As Answered Required? : Yes
Sub-Section Number : 1
Sub-Section Id : 864351717
Question Shuffling Allowed : Yes

Question Number : 1 Question Id : 86435113326 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which of the following microorganism is most widely used as probiotic?

1. *Salmonella*
2. *Klebsiella*
3. *Proteus*
4. *Lactobacillus*

Options :

86435144545. 1
86435144546. 2
86435144547. 3
86435144548. 4

Question Number : 2 Question Id : 86435113327 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which of the following food preservation techniques, involves sealing food in sterilized, airtight containers ?

1. Drying
2. Canning
3. Freezing
4. Irradiation

Options :

- 86435144549. 1
- 86435144550. 2
- 86435144551. 3
- 86435144552. 4

Question Number : 3 Question Id : 86435113328 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

What is the minimum time required for food workers to wash their hands?

- 1. 1-5 seconds
- 2. 5-10 seconds
- 3. 20-30 seconds
- 4. 50-60 seconds

Options :

- 86435144553. 1
- 86435144554. 2
- 86435144555. 3
- 86435144556. 4

Question Number : 4 Question Id : 86435113329 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which of the following types of radiation plays significant role in preserving food because of an excellent penetration power as well as cheapest form of radiation?

- 1. Alpha-radiation
- 2. Beta-radiation
- 3. Gamma-radiation
- 4. X-ray

Options :

- 86435144557. 1
- 86435144558. 2
- 86435144559. 3
- 86435144560. 4

Question Number : 5 Question Id : 86435113330 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The "Father of Canning" is _____.

- 1. John Hall
- 2. Nicolas Appert
- 3. Robert Koch
- 4. Louis Pasteur

Options :

- 86435144561. 1
- 86435144562. 2
- 86435144563. 3
- 86435144564. 4

Question Number : 6 Question Id : 86435113331 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The Most Probable Number (MPN) test is performed to confirm the existence of _____ in the drinkable water.

- 1. Coliforms
- 2. Yeasts
- 3. Molds
- 4. Viruses

Options :

- 86435144565. 1

86435144566. 2

86435144567. 3

86435144568. 4

Question Number : 7 Question Id : 86435113332 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which of the following is the process of anaerobic degradation of proteinaceous materials?

1. Fermentation
2. Respiration
3. Freezing
4. Putrefaction

Options :

86435144569. 1

86435144570. 2

86435144571. 3

86435144572. 4

Question Number : 8 Question Id : 86435113333 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which of the following microorganisms is considered as non-pathogenic or non-disease causing organism?

1. *Listeria monocytogenes*
2. *Salmonella typhimurium*
3. *Lactobacillus bulgaricus*
4. *Campylobacter jejuni*

Options :

86435144573. 1

86435144574. 2

86435144575. 3

86435144576. 4

Question Number : 9 Question Id : 86435113334 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which of the following is an example of semiperishable food?

1. Onion
2. Meat
3. Egg
4. Sugar

Options :

86435144577. 1

86435144578. 2

86435144579. 3

86435144580. 4

Question Number : 10 Question Id : 86435113335 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

What is the main objective of pasteurization of milk?

1. To improve flavour
2. To change color
3. To kill disease causing microorganisms
4. To enhance nutritional value

Options :

86435144581. 1

86435144582. 2

86435144583. 3

86435144584. 4

Question Number : 11 Question Id : 86435113336 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

As per Food Safety & Standards Act, FSMS stands for_____

1. Food Safety Management System
2. Food Safety Mechanization System
3. Food Standards Management System
4. Food Security Management System

Options :

- 86435144585. 1
- 86435144586. 2
- 86435144587. 3
- 86435144588. 4

Question Number : 12 Question Id : 86435113337 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which of the following is NOT an intrinsic factor affecting microbial growth?

1. pH
2. Temperature
3. Moisture
4. Oxidation-Reduction Potential

Options :

- 86435144589. 1
- 86435144590. 2
- 86435144591. 3
- 86435144592. 4

Question Number : 13 Question Id : 86435113338 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

What is "asepsis"?

1. Reducing the population of microorganisms
2. Identifying methods of destruction
3. Sterility checks
4. Keeping out microorganisms

Options :

- 86435144593. 1
- 86435144594. 2
- 86435144595. 3
- 86435144596. 4

Question Number : 14 Question Id : 86435113339 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which of the following fungus is known as "bread mold"?

1. *Mucor*
2. *Penicillium*
3. *Rhizopus*
4. *Aspergillus*

Options :

- 86435144597. 1
- 86435144598. 2
- 86435144599. 3
- 86435144600. 4

Question Number : 15 Question Id : 86435113340 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 1 Wrong Marks : 0

What is the optimum pH for the growth of most bacteria?

1. 5.0 to 9.0
2. 6.5 to 7.5
3. 9.0 to 9.5
4. 1.0 to 3.5

Options :

- 86435144601. 1
- 86435144602. 2
- 86435144603. 3
- 86435144604. 4

Question Number : 16 Question Id : 86435113341 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Botulism is a disease caused by the ingestion of food containing the neurotoxin produced by

_____.

1. *Clostridium botulinum*
2. *Lactobacillus acidophilus*
3. *Lactobacillus brevis*
4. *Klebsiella pneumoniae*

Options :

- 86435144605. 1
- 86435144606. 2
- 86435144607. 3
- 86435144608. 4

Question Number : 17 Question Id : 86435113342 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which of the following microorganisms is mainly used in bread making process (fermentation)?

1. *Candida albicans*
2. *Saccharomyces carlsbergensis*
3. *Saccharomyces cerevisiae*
4. *Streptococcus thermophilus*

Options :

- 86435144609. 1
- 86435144610. 2
- 86435144611. 3
- 86435144612. 4

Question Number : 18 Question Id : 86435113343 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

A process in which microorganism converts an organic substance into simpler substances; particularly under the anaerobic conditions (breakdown of sugar into alcohol), termed as

_____.

1. Spoilage
2. Fermentation
3. Preservation
4. Irradiation

Options :

- 86435144613. 1
- 86435144614. 2
- 86435144615. 3
- 86435144616. 4

Question Number : 19 Question Id : 86435113344 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Any change which makes food unfit for human consumption is called _____.

1. Spoilage
2. Preservation
3. Processing
4. Freezing

Options :

86435144617. 1
86435144618. 2
86435144619. 3
86435144620. 4

Question Number : 20 Question Id : 86435113345 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

What is HACCP system for?

1. Identifying the CCPs, including their location, procedure and process
2. Accurately monitoring food hygiene hazards
3. A systematic analysis of all steps and regular monitoring of the control points
4. Physical, Chemical and Biological Hazards

Options :

86435144621. 1
86435144622. 2
86435144623. 3
86435144624. 4

Food Microbiology and Food Safety-2

Section Id :	864351597
Section Number :	2
Section type :	Offline
Mandatory or Optional :	Mandatory
Number of Questions :	10
Number of Questions to be attempted :	10
Section Marks :	30
Mark As Answered Required? :	Yes
Sub-Section Number :	1
Sub-Section Id :	864351718
Question Shuffling Allowed :	No

Question Number : 21 Question Id : 86435113346 Question Type : SUBJECTIVE

Correct Marks : 3

Define the following terms with one example of each:

- A. Food Pathogen
- B. Functional Food
- C. Fermented Milk

Question Number : 22 Question Id : 86435113347 Question Type : SUBJECTIVE

Correct Marks : 3

Define food poisoning. Write the name of three most common microorganisms responsible for food poisoning.

Question Number : 23 Question Id : 86435113348 Question Type : SUBJECTIVE

Correct Marks : 3

What is food safety? Explain, how it is important for public health.

Question Number : 24 Question Id : 86435113349 Question Type : SUBJECTIVE

Correct Marks : 3

How is food contaminated with microorganisms? Write the sources of microbial contamination in foods.

Question Number : 25 Question Id : 86435113350 Question Type : SUBJECTIVE

Correct Marks : 3

Write a brief note on:

A. Cross-contamination

B. Coliforms

Question Number : 26 Question Id : 86435113351 Question Type : SUBJECTIVE

Correct Marks : 3

What is canning? Write important steps of canning process.

Question Number : 27 Question Id : 86435113352 Question Type : SUBJECTIVE

Correct Marks : 3

Write a brief note on:

A. Role of FSSAI

B. Biopreservation

Question Number : 28 Question Id : 86435113353 Question Type : SUBJECTIVE

Correct Marks : 3

Describe various intrinsic factors that affect the growth and survival of microorganisms in food.

Question Number : 29 Question Id : 86435113354 Question Type : SUBJECTIVE

Correct Marks : 3

Differentiate in between traditional and rapid microbiological methods for enumerating microorganisms from food.

Question Number : 30 Question Id : 86435113355 Question Type : SUBJECTIVE

Correct Marks : 3

What is hazard? Explain various types of hazards associated with food industry.

Food Microbiology and Food Safety-3

Section Id :

864351598

Section Number :

3

Section type :

Offline

Mandatory or Optional :	Mandatory
Number of Questions :	7
Number of Questions to be attempted :	5
Section Marks :	50
Mark As Answered Required? :	Yes
Sub-Section Number :	1
Sub-Section Id :	864351719
Question Shuffling Allowed :	No

Question Number : 31 Question Id : 86435113356 Question Type : SUBJECTIVE
Correct Marks : 10

In the Food industry, describe the importance of the following :

A. Starter Cultures

B. Modified Atmosphere Packaging (MAP) Technology

Question Number : 32 Question Id : 86435113357 Question Type : SUBJECTIVE
Correct Marks : 10

Why is food preservation important? Write a brief note on various methods for preserving food.

Question Number : 33 Question Id : 86435113358 Question Type : SUBJECTIVE
Correct Marks : 10

What is food fermentation? Write health benefits of fermented foods.

Question Number : 34 Question Id : 86435113359 Question Type : SUBJECTIVE

Correct Marks : 10

Write the importance of personal hygiene of food workers/handlers and pest control measures in food processing industries.

Question Number : 35 Question Id : 86435113360 Question Type : SUBJECTIVE

Correct Marks : 10

What do you mean by chemical preservative? Describe various chemical preservatives used for preserving foods.

Question Number : 36 Question Id : 86435113361 Question Type : SUBJECTIVE

Correct Marks : 10

Write a short note on:

A. Food adulterant

B. Mycotoxins

C. Spoilage of milk

Question Number : 37 Question Id : 86435113362 Question Type : SUBJECTIVE

Correct Marks : 10

Define microbiological risk analysis. Discuss its significance and components in the context of management of public health hazards in foods.

