2020

MICROBIOLOGY — GENERAL

Paper: SEC-A-1

(Microbial Quality Control in Food and Pharmaceutical Industries)

Full Marks: 80

The figures in the margin indicate full marks.

Candidates are required to give their answers in their own words as far as practicable.

Question nos. 1 and 2 are compulsory and answer any four from the rest.

1. Answer any ten questions:

 2×10

- (a) What is incineration?
- (b) What do you mean by critical control point (CCP)?
- (c) What is a biosensor for detection of food borne pathogens?
- (d) Mention two limitations of HACCP system.
- (e) State the difference between chemically defined and complex media.
- (f) What is a BSL-2 laboratory?
- (g) Mention the use of EMB agar media.
- (h) Write down the composition of Sabouraud agar media.
- (i) What do you mean by steam under pressure?
- (j) What is an enrichment medium? Give example.
- (k) Why MBRT is called reduction test?
- (l) Write down two disadvantages of streak plate method.
- (m) What is biosafety cabinet?
- (n) What is endotoxin?
- (o) How do you perform direct microscopic count?
- (p) Write down the use of Salmonella and Shigella agar media.

2. Write short notes on (any four):

 5×4

- (a) Most probable number
- (b) Limulus lysate test for endotoxin
- (c) Resazurin test

Please Turn Over

	(d)	Enrichment culture technique	
	(e)	Principle of autoclaving	
	(f)	Uses of XLD media	
3.	(a)	Mention three limitations of S.S. agar.	
	(b)	Why mannitol is used in mannitol salt agar?	
	(c)	What is the purpose of using EMB agar?	
	(d)	Mention the components of EMB agar.	3+2+3+2
4.	(a)	Schematically represent the process of standard plate count method.	
	(b)	What are the three important questions there in HACCP plan for a food establishme	nt?
	(c)	What indicator is used in MAC agar?	
	(d)	Why does enteric Gram negative bacteria selectively grow in MacConkey agar?	3+3+2+2
5.	(a)	What is CCP decision tree?	
	(b)	What is corrective action?	
	(c)	What do you mean by HACCP plan?	
	(d)	What is verification of HACCP plan?	
	(e)	What do you mean by validation of HACCP plan?	2+2+2+2+2
6.	(a)	What do you mean by non-lactose fermenter organism?	
	(b)	Mention the use of xylose in XLD agar.	
	(c)	Write about PCR based detection of microbes in food.	2+2+6
7.	(a)	Differentiate between BSL-1 and BSL-2 laboratories.	
	(b)	How can you differentiate between lactose fermenter and non-lactose fermenter?	4+6
8.	(a)	Write about the principles of detection of microorganisms in mannitol salt agar media	·•
	(b)	State uses of mannitol salt agar media.	6+4

(2)

T(5th Sm.)-Microbiology-G/SEC-A-1/CBCS