

Questions of Food & industrial Microbiology

Q1/ Explain food poisoning in detail?

Q2/ Compare between pour plate count and spread plate count?

Q3/ Why ground meat is more suitable for the growth of microorganisms?

Q4/ What is pasteurization? What is the aim of pasteurization?

Q5/ Write the benefits of industrial microbiology?

Q6/ Count benefits of alcohol?

Q7/ Explain the mechanism of yoghurt production?

Q8/ Write is the main steps of measuring the acidity of a milk sample?

Q9/ / Count disadvantages of Direct microscopic count(DMC)?

Q10/ Pasteurization applied on liquids but water don't pasteurized? Why?

Q11/ What is the factors affect spoilage of fruit and vegetables?

Q12/ Count (5) physical methods of food preservation?

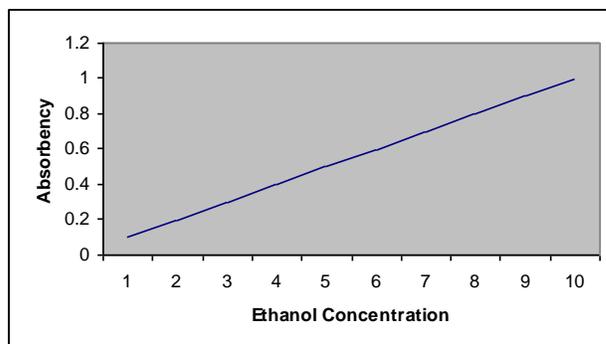
Q13/ Meat considered a best media for growth of microorganisms? Why?

Q14/ Count the main characters of enzyme?

Q15/ Count steps of water treatment in hayat (pepsi) factory?

Q16/ Determine the concentration of produced ethanol in Lab.

If its absorbency = 0.75. Write is the name of this figure?



Q17/ Any chemicals to be preservative must have 2 important character:-1-
2-

Q18/ what is the importance of bacterial spore counting in cereal?

Q19/ what is the important of MPN test of food samples?

Q20/ why milk pasteurized not sterilized?

Q21/what is the differences between food infection and food intoxication?

Q22/what is probiotic?

Q23/ mention two functions of probiotic?

Q24/ Write the main differences between raw & pasteurized milk?

Q25/ According to this result find D-value

Time (min)	0	5	10	15	20	25	30
Dilution of bacteria	10^{-6}	10^{-6}	10^{-5}	10^{-5}	10^{-4}	10^{-3}	10^{-2}
No. of colony	150	130	180	50	30	25	0

Q26/ Mention the differences between cereal & meat spoilage ?

Q27/Briefly write about Staphylococcal food poisoning ?

Q28/ Write the reasons of the following?

- a. using redox Dye in Dye Reduction test.
- b. using MPN in food microbiology.

Q29/ If we examine a food sample by two methods and the results was as follow:-

- a. in direct microscopic count no. of bacteria/ml= 5×10^3 .
- b. In total colony count no. of bacteria/ml= zero.

What is the reasons of this difference in the results between them?

Q30/ you prefer what type of test for food testing? Why?

Q31/food spoilage always have not effect on human health? Why?

Q32/ How we could decrease food contamination in our house?

Q33/ What is the aim of dye reduction test?

Q34/ Compare between meat and cereal spoilage.

Q35/ What is rinse method, explain it.

Q36/If generation time of bacteria increase the growth rate will decrease. Why?

Q37/What is the purpose of using microorganism in industrial process.

Q38/ Pasteurization applied on liquids but water don't pasteurized? Why?

Q39/ Count (5) physical methods of food preservation?

Q40/ Meat considered a best media for growth of microorganisms? Why?

Q41/ Write the mechanism of yoghurt production.

Q42/ The process transferring gene of growth hormone to E. coli plasmid called

Q43/ Bioconversion means

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Example:

Q44/ Write the steps of measuring Cellulase activity ?

Q45/ Write the main differences (not in technique) between pour plate count and spread plate count?

Q46/ How we could decrease food contamination in our houses?

Q47/ Mention the benefits of milk pasteurization?

Q48/ We have two methods of dye reduction test, which of them is better? Why?

Q49/ If you want to count coliform bacteria from a food sample, you prefer which method? Why?

Q50/ We could to maintain our foods without spoilage? How?

Q51/ If we pasteurized milk by one methods of pasteurization, how we could ensure that the using procedure was accurate? Explain it with an example.