Food microbiology mcqs with answers pdf

In this section you can learn and practice Microbiological Questions based on Food Microbiology and improve your skills in order to face interview, competitive exam and various preliminary tests (CAT, GATE, GRE, MAT, Bank Exam, Railway Exam, etc.) with full confidence. Where can I get microbiology microbiology foods questions and answers with explanation? IndiaBIX provides many fully resolved microbiology (Food Microbiology) questions and answers with an explanation. Resolved examples with a detailed description of the answers, an explanation are given and it would be easy to understand. All fresher students can download Microbiology Microbiology of Foods quiz questions with answers in PDF files and e-books. Where can I get Foods Interview Questions and Answers microbiology? Here you can find an objective type of Microbiology Microbiology Foods questions and answers to the interview and entrance exam. Multiple choice questions and true or false questions are also available. How to solve microbiology microbiology of food problems? You can easily solve all kinds of microbiology questions based on food microbiology by practicing objective type exercises given below, also get shortcut methods to solve microbiology microbiology food problems. Exercise :: Food Microbiology - Section 1Microbiology of Foods - Section 1 See Answer Discussed in the Report View Answer Forum Discuss in Forum Workspace Report Page 2 Exercise :: Food Microbiology - Section 1Microbiology of Foods - Section 1 See Answer Discuss in The Working Area Forum Report View Answer Discuss in Forum Workspace Report Page 3 Exercise :: Food Microbiology - Section 1Microbiology of Foods - Section 1 See Reply Discuss in the Forum Workspace Response Discuss forum Workspace Report Page 4 Take Home Question (20 points) You have been hired to develop a new pasta sauce for Wildcat Food Company. This product is expected to have a 14-day shelf life at 10C, which means that the pathogen cannot reach dangerous levels for 21 days. What is the minimum salt concentration and pH value necessary to achieve this shelf life under aerobic conditions for Salmonella typhimurium at 10C. The initial population is 50/gram and the level of concern is 300,000/g. Justify your response by specifying the generation time, the duration of the delay phase, and how long the micro-organism will reach the level of concern. Salt concentration = pH = generation time = Duration of lag phase = Time to reach the level of concern = BONUS QUESTION (15 points) Specify the number of generations, generation time and growth rate that occurred during the log growth phase under the following conditions. Show all calculations. On Monday at 8.m September 18, you vaccinate the broth with Staphylococcus aureus (1500 cells/ml) and incubate At 10:30.m. when the organisms entered the logarithmic growth phase, the population was 3,120 cells/ml. Tthe Tthe 3,250,000/ml when the end of the logarithmic growth phase was reached at 8:15 a.m. that evening.m. Return to content. Exam 2 Multiple choice questions (70 points; 2 points each). Circle ALL correct answers. If the correct answer is not above, you must provide the correct answer with the correct spelling to get credit for the question. Pathogen with the lowest water activity for growth: a. Bacillus cereus b. Clostridium botulinum type A c. Clostridium botulinum type E d. Clostridium perfringens e. Listeria monocytogenes f. Salmonella typhimurium g. Staphylococcus epidermidis h. Vibrio parahaemolyticus and. Yersinia enterocolitica j. None of the above or some strains of this species are coagula-positive: a. Escherichia coli O157:H7 b. Lactococcus lactis subsp. lactis c. Listeria monocytogenes d. Micrococcus luteus e. Salmonella typhimurium f. Staphylococcus aureus g. Staphylococcus hyicus h. Yersinia enterocolitica i. None of the above species of this genus appear to be radiation resistant: a. Deinococcus b. Erysipelothrix c. Listeria d. Micrococcus e. Planococcus f. Staphylococcus g. Streptococcus h. None of the above genus, which contains species capable of oxidizing ethanol to acetic acid: a. Acetobacter b. Campylobacter c. Clostridium d. Gluconobacter e. Halobacterium f. Pseudomonas g. Streptococcus h. Yersinia i. None of the above species currently poses a health problem due to transaturated egg contamination: a. Bacillus cereus b. Clostridium botulinum type A c. Clostridium botulinum type E d. Clostridium perfringens e. Escherichia coli O157:H7 f. Listeria monocytogenes g. Salmonella typhimurium h. Salmonella enteritidis and. Staphylococcus epidermidis j. Vibrio cholerae k. None of the above species responsible for the eyes in Swiss cheese: a. Acinetobacter calcoaceticus b. Brevibacterium bedding c. Propionibacterium freudenreichii subsp. shermanii d. Pseudomonas fluorescens e. Serratia marcescens f. None of the above species that can produce both stable heat and heat labile enterotoxin: a. Bacillus subtilis b. Clostridium botulinum type A c. Clostridium botulinum type E d. Clostridium perfringens e. Enterotoxic Escherichia coli f. Listeria monocytogenes g. Salmonella typhimurium h. Staphylococcus and epidermidis. Vibrio parahaemolyticus j. Yersinia enterocolitica k. None of the above Psychrotrophic digestive pathogen: a. Bacillus cereus b. Clostridium botulinum type A c. Clostridium botulinum type E d. Clostridium perfringens e. Escherichia coli O157:H7 f. Listeria monocytogenes g. Salmonella typhimurium h. Staphylococcus and epidermidis. Vibrio parahaemolyticus j. Yersinia enterocolitica k. None of the above gram-positive rod, which is an intercellular parasite a. Clostridium botulinum type A b. Clostridium botulinum type E c. Listeria monocytogenes d. Salmonella enteritides e. Yersinia enterocolitica f. None of the above leuconostoc mesenteroides subsp. cremoris can citrate only if the pH is: a. More than 6.6 b. Between 6.0 and 6.5 c. Below d Less than 4,8 e. Between 3,0 and 8,0 f. None of the above species considered positive oxidase: a. Acinetobacter calcoaceticus b. Enterobacter aerogenes c. Escherichia coli d. Pseudomonas aeruginosa e. Shigella boydii f. None of the above species, which produces non-dysfusisial pigment: a. Halobacterium salinarium b. Pseudomonas fluorescens c. Pseudomonas aeruginosa d. Serratia marcescens e. None of the above times and temperatures used for pasteurization of milk is based on: a. Destruction of Clostridium botulinum b. Destruction of Clostridium sporogenes c. Destruction of Coxiella burnetii d. Destruction of Escherichia coli O157:H7 e. Destruction of Mycobacterium bovis f. Inactivation of venomous toxin g. Inactivation of Staphylococcus aureus enterotoxin h. None of the above only Kanagawa-positive strains of this pathogen are considered to be the cause of the foodborne disease: a. Bacillus cereus b. Clostridium botulinum type A c. Clostridium botulinum type E d. Clostridium perfringens e. Escherichia coli O157:H7 f. Listeria monocytogenes g. Salmonella typhimurium h. Staphylococcus and epidermidis. Vibrio parahaemolyticus j. Yersinia enterocolitica k. None of the above species of this genus are acid-alcohol fast at some stage of its growth cycle: a. Corynebacterium b. Microbacterium c. almonella c. Rhodococcus e. None of the above Luciferas involved in the emission of light or bioluminescent species of this kind: a. Alcaligenes b. Lactococcus c. Micrococcus d. Photobacterium e. Shigella f. None of the above Gram-positive rod that causes foodborne infections : a. Bacillus cereus b. Clostridium botulinum type A c. Clostridium botulinum type E d. Clostridium perfringens e. Escherichia coli O157:H7 f. Listeria monocytogenes g. Salmonella typhimurium h. Staphylococcus and epidermidis. Vibrio parahaemolyticus j. Yersinia enterocolitica k. None of the above Gram-positive kokcci used in yogurt production: a. Brevibacterium bedding b. Lactobacillus acidophilus c. Lactobacillus delbrueckii subsp. bulgaricus d. Lactococcus lactis subsp. lactis e. Leuconostoc mesenteroides subsp. cremoris f. Streptococcus salivarius subsp. None of the above Pseudomonas aeruginosa produces the following pigment(s): a. Bacterioruberins b. Carotenoids c. Fluorescence d. Prodigiosin e. Pyrocyanin f. None of the above species that can produce heat-stable enterotoxins: a. Bacillus cereus b. Clostridium botulinum type A c. Clostridium botulinum type E d. lostridium perfringens e. Escherichia coli O157:H7 f. Listeria monocytogenes g. Salmonella typhimurium h. Staphylococcus and epidermidis. Vibrio parahaemolyticus j. Yersinia enterocolitica k. None of the above species that produces crystal protein used as a bioinsecide: a. Aeromonas salmonicida b. Bacillus subtilis c. Bacillus thuringiensis d Flavobacterium aquatile e. Micrococcus luteus f. Pseudomonas fragi g. Staphylococcus aureus h. Yersinia enterocolitica i. None species that exhibits the characteristic darting or corkscrew movement of the corkscrew under phase contrast microscope: a. Campylobacter jejuni b. Escherichia coli O157:H7 c. Lactococcus lactis subsp. lactis d. Listeria monocytogenes e Micrococcus luteus f. Salmonella enteritidis g. Staphylococcus aureus h. Yersinia enterocolitica i. None of the above species considered a human pathogen: a. Bacillus coagulans b. Campylobacter jejuni c. Coxiella burnetii d. Mycobacterium bovis e. None of the above Gram-positive, catalytic-negative rod: a. Bacillus cereus b. Deinococcus proteolyticus c. Lactobacillus acidophilus d. Lactococcus lactis subsp. lactis e. Shigella boydii f. Staphylococcus aureus g. Vibrio parahaemolyticus h. None of the above species responsible for yersiniosis: a. Klebsiella ozaenae b. Proteus vulgaris c. Yersinia enterocolitica d. Yersinia ruckeri e. Yersinia pestis f. None of the above Citric Acid fermenter or species capable of producing diacetyl from citrate: a. Lactococcus lactis subsp. lactis b. Lactococcus lactis subsp. diacetilactis c. Leuconostoc mesenteroides subsp. cremoris d. Leuconostoc mesenteroides subsp. mesenteroides e. None of the above species responsible for thermophilic flat acid defects in canned food: a. Bacillus polimyxa b. Bacillus stearothermophilus c. Clostridium butyricum d. Clostridium thermosaccharolyticum e. None of the above species that can release a toxin during spores in the gastrointestinal tract: a. Bacillus cereus b. Clostridium botulinum type A c. Clostridium botulinum type E d. Clostridium perfringens e. Escherichia coli O157:H7 f. Listeria monocytogenes g. Salmonella typhimurium h. Staphylococcus and epidermidis. Vibrio parahaemolyticus j. Yersinia enterocolitica k. None of the above Lowest temperature reported for the growth of clostridium botulinum proteolytic strains: a. 2.1C b. -1C c. 3.3C d. 6C e. 10C f. None of the above Species used in the manufacture of certain mature surface cheeses: a. Acinetobacter calcoaceticus b. Brevibacterium bedding c. Propionibacterium freudenreichii subsp. shermanii d. Pseudomonas fluorescens e. Serratia marcescens f. None of the above species used to determine the time temperature requirements for processing canned food with a pH of more than 4,5: a. Bacillus stearothermophilus b. Clostridium botulinum c. Clostridium sporogenes d. Escherichia coli O157:H7 e. Staphylococcus aureus f. None of the above Gram-positive species that can determine in the human gastrointestinal tract: a. Lactobacillus acidophilus b. Lactobacillus casei c. Lactobacillus delbrueckii subsp. bulgaricus d. Lactobacillus helveticus e. None of the above species considered the most heat-resistant spores in food: a. Bacillus stearothermophilus b. Bacillus cereus c. Clostridium botulinum d. Clostridium sporogenes e. Milk microbacterium f. Staphylococcus aureus g. None of the above Irreversible step in the spore outgrowth: a. Activation b. Germination c. Appendicitis d. Spore formation e. None of the above diseases because of the neurotoxin produced in food: a. Botulism b. Clostridium perfringens perfringens c. Listeriosis d. Salmonellosis e. Shigellosis f. Staphylococcus aureus poisoning g. Yersiniosis h. None of the above species used for the production of fermented meats: a. Lactobacillus acidophilus b. Leuconostoc mesenteroides subsp. cremoris c. Pediococcus acidilactici d. Streptococcus salivarius subsp. None of the above studies differed from members of the Enterobacteriaceae family from members of the Pseudomonadaceae family : a. Catalase b. Gram plama c. Indole d. Motility e. Nitrate f. Oxidase g. Spore h. None of the anaerobic species that can produce enterotoxins: a. Bacillus cereus b. Clostridium botulinum type A c. Clostridium botulinum type E d. Clostridium perfringens e. Escherichia coli O157:H7 f. Listeria monocytogenes g. Salmonella typhimurium h. Staphylococcus and epidermidis. Vibrio parahaemolyticus j. Yersinia enterocolitica k. None of the above species that have been reported to cause diarrhea in humans equal to or exceeding that caused by salmonella and shigellae: a. Bacillus cereus b. Campylobacter jejuni c. Clostridium botulinum d. Clostridium perfringens e. Escherichia coli O157:H7 f. Listeria monocytogenes g. Salmonella typhimurium h. Staphylococcus and epidermidis. Vibrio parahaemolyticus j. Yersinia enterocolitica k. None of the above species that can produce a deadly disease for people with high serum iron levels: a. Bacillus cereus b. Clostridium botulinum type E c. Escherichia coli O157:H7 d. Salmonella typhimurium e. Staphylococcus epidermidis f Vibrio parahaemolyticus g. Vibrio vulnificus j. None of the above requires a special atmosphere (5% oxygen, 10% carbon dioxide & 85% nitrogen for its isolation: a. Bacillus coagulans b. Campylobacter jejuni c. Coxiella burnetii d. Mycobacterium bovis e. Salmonella typhimurium f. None of the above pathogens(s) Capable of growth below 5C (Psychrotrophic): a. Clostridium botulinum type A b. Clostridium botulinum type E c. Listeria monocytogenes d. Salmonella enteritides e. S taphylococcus aureus f. Yersinia enterocolitica g. None of the above Pathogens that is motile at 25C, not motile at 37C a. Bacillus cereus b. Campylobacter jejuni c. Clostridium botulinum d. Escherichia coli O157:H7 e. Listeria monocytogenes f. Salmonella typhimurium g. Staphylococcus epidermidis h. Vibrio parahaemolyticus and. Yersinia enterocolitica j. None of the above For each of the following gives characteristics for each organism that could be used to distinguish it from the paired organism. For one of the organisms in each pair, state where and why it may be important in the food industry. Example Clostridium thermosaccharolyticum Stains Gram-positive Does not reduce hydrogen sulphate Canned gas Odsajnik nigrificans Gram-negative spots Reduces hydrogen sulphide Clostridium nafringens Bacillus cereus Escherichia coli Salmonella typhimurium Gluconobacter oxydans Acetobacter aceti fluorescens Pseudomonas aeruginosa Lactococcus Lactococcus Subsp. lactis Leuconostoc mesenteroides subsp. Cremoris Describe carrier conditions that can occur when foods containing certain pathogenic gram-negative gut bacteria are consumed by humans. Why are human carriers of concern to the food industry? Describe the pathogenic mechanisms associated with foodborne diseases for the following: Enterotoxic Escherichia coli Enteroinvasive Escherichia coli Enterohemorrhagic Escherichia coli Describe inhibition of spores in cured meat products. What would you say to the public about raw food of animal and marine origin and their role in controlling foodborne diseases? Why is botulism a greater potential hazard in packaged raw fish than in packaged raw meat? BONUS QUESTION (20 points) Identification markings per ten (10) tubes containing pure cultures of the species listed below have become illegible during storage. Using a gram stain and up to six (6) additional tests or procedures, determine how you can determine the identity of the culture in each tube. Provide reactions for each test or procedure used. A correctly labelled flow pattern containing tests or procedures and results is acceptable. Species Bacillus cereus Clostridium perfringens Leuconostoc mesenteroides subsp. cremoris Lactobacillus acidophilus Lactobacillus viridescens Micrococcus luteus Staphylococcus aureus Lactococcus lactis subsp. cremoris Proteus vulgaris Pseudomonas putida Return to Contents. Study 3 Multiple Choice Questions. Circle ALL correct answers. If the correct answer is not above, you must provide the correct answer with the correct spelling to get credit for the question. Mold species that can grow at low pH and reduced oxygen suspense in canned fruit and fruit drinks: a. Brettanomyces anomala b. Botrytis cinerea c. Byssochlamys fulva d. Penicillium roquefortii e. Saccharomyces cerevisiae f. Streptomyces griseus g. None of the above types of yeast that reproduces by fission: Botrytis b. Brettanomyces c. Penicillium d. Rhizopus e. Saccharomyces f. Saccharomycopsis h. None of the abovementioned types of mould contained species capable of producing mycotoxins: a. Aspergillus b. Brettanomyces c. Fusarium d. Geotrichum e. Penicillium f. Rhizopus g. None of the species above yeast that may be resistant to certain preservatives (benzoic acid) , sulphur dioxide, acetic acid) used in food: a. Candida krusei b. Pichia membranaefaciens c. Saccharomyces cerevisiae d. None of the above considered to be one of the 10 yeast species responsible for spoiling processed and packaged food in gmp: a. Debaryomyces hansenii b. Kloecker apiculata c. Kluyveromyces marxianus var. lactis d. Zygosaccharomyces rouxii h. None of the above which has the lowest water requirement of any micro-organism known: (a). Aspergillus glaucus group b. Debaryomyces hansenii c. Wallemia sebi d. Xeromyces bisporus e. None of the above species of mould that produces tempering used in cheese making: (a). Aspergillus flavus b. Geotrichum candidum c. Rhizomucor (Mucor) miehei d. Rhizomucor (Mucor) pusillus e. Penicillium roquefortii f. Saccharomyces cerevisiae g. None of the above species of mold, which creates very heat-resistant ascospores: a. Aspergillus niger b. Byssochlamys fulva c. Neosartorya fischeri d. Penicles chrysogenum e. Talaromyces flavus f. None of the above critical temperature in the thermal processing of animal products to ensure the destruction of viruses: a. 62.8C b. 69C c. 77C d. 85C e. None of the above all stages of the life cycle of this foodborne pathogen occur within the host: a. Entamoeba histolytica b. Gambierdiscus toxicus c. Giardia lamblia d. Toxoplasma gondii e. None of the above diseases of protozoa, which may be associated with cysts in meat and care of pregnant women. A. Amebic dysenterie b. Botulism c. Ciguatera poisoning d. Salmonellosis e. Scombroid poisoning f. Staphylococcus poisoning g. Toxoplasmosis h. Yersiniosis i. None of the above mold species involved in the taste properties of the surface of the mature cheeses: a. Aspergillus oryzae b. Debaryomyces hansenii c. Geotrichum candidum d.. Penicillium camembertii e. None of the above types of reproduction observed for teleomorphic moulds: a. Arthroconidia b. Ascospores c. Conidia d. Zygospores e. None of the above-mentioned mold species contained species capable of producing aflatoxins: a. Aspergillus b. Brettanomyces c. Fusarium d. Geotrichum e. Penicillium f. Rhizopus g. None of the above yeasts that reproduce by fission: Botrytis b. Brettanomyces c. Penicillium d. Rhizopus e. Saccharomyces f. Saccharomycopsis h. Schizosaccharomyces i. None of the above two viruses most commonly involved in the disease foodborne viral effects. a. Echovirus b. Foot and mouth virus c. Cholera pig d. Hepatitis A e. A virus similar to Norwalka f. Poliovirus g. None of the above Fishborne diseases is characterized by both gastrointestinal and neurological symptoms. A. Amebic dysenterie b. Botulism c. Ciguatera poisoning d. Salmonellosis e. Scombroid poisoning f. Staphylococcus poisoning g. Toxoplasmosis h. Yersiniosis i. None of the above

distinguish the following types of reproduction observed for fungi and state the type for each type. A properly marked figure is acceptable. Conidia Sporangiospore Arthroconidia Budding Chlamydoconidia Ascospore Zygospore Name and describe seven (7) types of reproduction observed for teleomorphic and anamorphic fungi and give the genus for each type. A properly marked figure is acceptable. Describe the composition of the microflora that can be expected to be observed for the inner and outer tissues of the beef carcase under the following conditions: immediately after slaughter After a week of storage at 25C Describe the four (4) microbiological links that expected to observe in food and give one (1) example for each. Describe three (3) principles related to the different methods used for food preservation and give one (1) example of how can be achieved. As a food microbiologist, how can you explain to the average consumer what defines the health (fitness) of food? Define or explain the following in relation to their importance in the food industry food preservation loading food Dr. Value Starter Culture with value Fo value 12 D concept Why is water that is safe for consumption from the point of view of public health not always suitable for use in food production plants? Define biofilms and show why they are a problem for the food industry. You've been working in a quality control lab at Wildcat Foods for a month when you've noticed a dramatic increase in the incidence of a thermophilic pea-spoiling incubator in canned foods produced by the company. Describe the sequence of events that occur when a bacteriophage and a susceptible bacterium meet. Describe the steps you can use to determine the cause of the increased spoiling. Include the procedure(s) you use to determine the D-value and the perishable body value in the discussion. BONUS QUESTION The culture of staphylococcus aureus broth is heated at 57.6C for 22 minutes. Describe, including the media you use, how you specify the following information: a. Number of cells killed by heat treatment b. Number of cells (injured and not injured) that survived heat treatment c. Percentage of cells injured by heat treatment Give the microbial species or microbial group that may be involved in the following (species or group must be written correctly, to get credit: Production of alcohol in orange juice Flat sour canned pea defect Spoiling beef rear quarters cut stored in 25C Spoiled vacuum packed pork sausage stored in 2C Spoiling eggs in stored in 2C Spoiled strawberries Paralytic crustaceans poisoning Scombroid fish poisoning Amebic dysentile Spoiling honey Describe , how do you determine the dr value of the bacteria you have isolated. Return to content. Final exam Multiple choice questions. Circle ALL correct answers. If the correct answer is none of the above, the correct answer must be given in order to get credit for the question. Gram-positive, Rod negative catalysis: a. Bacillus cereus b. Clostridium perfringens c. Lactobacillus delbrueckii subsp. bulgaricus d. Lactococcus lactis subsp. lactis e. Listeria monocytogenes f. Staphylococcus aureus g Streptococcus pyogenes h. None of the above The Color of Fecal coliform colonies for membrane filters: a. From blue to blue-green b. Dark pink to light pink c. White for cream d. Yellow to yellow-orange e. None of the above reasons need not be diluted before counting: a. To concentrate bacteria b. For a countable plate c. To release microorganisms into a liquid medium d. To divide bacteria into groups and species e None of the above In determining coli bacteria by membrane filtration, the results be based on the volume of the sample, which gives: a. 15-150 colonies b. 20-80 colonies c. 20-50 colonies d. 10-75 colonies e. None of the Bacteria that reduce TTC Produce colonies that are: a. Black b. Blue c. Colorless d. Fluorescent e. Red f None of the above samples should be diluted so that the agar plates used for colination contain: a. 15 to 150 colonies b. 20 to 200 colonies c. 30 to 300 colonies d. 20 to 80 colonies e. None of the above chemicals used to neutralize chlorine in water prior to microbiological testing: a. Sodium asid b. Sodium thiocolate c. Sodium thioosulian d. Sodium sulphite e. Tween 80 f. None of the above incubation temperatures Used to distinguish feces from non-sheltering coliforms: a. 32C b. 35C c. 44.5C d. 55ø e. None of the above for microbiological criteria: a. Microbiological guidelines (b) Microbiological index c. Microbiological specification d. Microbial spoil point e. Microbiological standard f. None of the above antibacterial preservatives at pH 7: a. Acetic b. Benzoic c. Parabens d. Sorbic e. None of the above Sorbian would be most effective against: a. Salmonella typhimurium b. Staphylococcus aureus c. Lactococcus lactis subsp. lactis d. Clostridium botulinum e. None of the above chemicals can be used as a food additive if: a. Extends shelf life b. Replaces good manufacturing practices c. Reduces waste d. Food processing aids e. None of the above After 0,1 ml of the sample has been dispersed into a petri dish, the pipette should be touched into a dry area on the plate: a. Twice b. Zero c. I shocked d. I blown e. None of the above considered the most heat-resistant pathogen of concern in milk: a. Bacillus cereus b. Clostridium botulinum c. Clostridium perfringens d. Coxiella burnetii e. Lactobacillus delbrueckii subsp. bulgaricus f. Lactococcus lactis subsp. lactis g. Listeria monocytogenes h. Mycobacterium bovis I. Staphylococcus aureus j. Streptococcus pyogenes k. None of the above species responsible for the characteristic taste and appearance of blue-veined Cheese: a. Bacillus stearothermophilus b. Botrytis cinerea c. Brettanomyces anomalus d. Byssochlamys fulva e. Clostridium sporogenes f. Clostridium thermosaccharolyticum g. Mucor pusillus h. Penicillium roquefortii I. Penicillium camembertii j. Saccharomyces cerevisiae k. None above THE PH of the media shall be determined in: a. 10øC b. 25C c. 45C d. None of the above temperatures, which agar media should be hardened in before use for plate pouring: a. 15C b. 25C c. 35C d. 41C e. 45C f. 55C g. 121C h. None of the above samples should be diluted so that the plates used to determine the oxygen numbers contain : a. 15 to 150 colonies b. 20 to 200 colonies c. 25 to 250 colonies d. None of the above propionates are effective against: a. Catalytic-negative bacteria b. Forms c. Forms and yeasts d. Yeast e. None of the above sulphide dioxide would be present in: a. pH 3 b. pH 4 c. pH 6 d. pH 7 e. None of the above How long it takes to reduce 109 Bacillus stearothermophilus to 1 in 121C. Dr = 5.8 min): a. 13.6 b. 17 c. 20.4 d. 23.8 e. 46.4 f. 58.8 g. None of the above bactericidal bactericidal lamps Food treatment emits radiation in: a. 105 nm b. 198 nm c. 208 nm d. 254 nm e. 300 nm f. 359 nm g. None of the above food behaviors by low temperature is based on: a. Change in food pH b. Increasing the production time of microorganisms c. Destruction of microbial cells d. Change in water activity in food e. Inactivation of enzymes and microorganisms f. Inactivation of enzymes g. Destruction of microorganisms h. None of the above blanching of fruits and vegetables will result in: a. Color set b. Destruction of bacterial spores c. Inactivation of enzymes d. Reduction of microbial population e. Wash food f. None of the above undesirable characteristics for chemical preservative: a. Effective against pathogens b. Flavouring (c) Stable heater d. Not carcinogenic e. Non-toxic to humans f. None of the above temperature ranges used for the storage of the most perishable food products: a.b. 0C to 7C c. 10C to 15C d. >15C e. None of the above generally considered as a result of freezing: a. Change in food pH b. Concentration of soluble substances c. Damage to microbial cells d. Destruction of all foodborne pathogens e. Moisture lost after thawing f. None of the above temperature range, where the decrease in the population of microbes during freezing or storage is greatest: a.b. -20C to -30C c. -2C to -10C d. >ø-2C e. None of the above D-value for Staphylococcus aureus Would be higher in: a. Cream b. Skimmed milk c. 2% milk d. Whey e. Whole milk f. None of the above Agar contact methods used in a laboratory experiment to determine the sanitary condition of food contact equipment: a. Con-Tac-It b. Membrane swab set c. RODAC d. Swab rinse e. None of the above matching question. Indicate which incubation state would be best for bacterial isolation in the following types. Select only one best condition. ____ 1. Bacterioids ___ 2. Campylobacter ____ 3. Clostridium ____ 4. Lactobacillus ____ 5. Pseudomonas ____ 6. Selenomonas A. Aerobic B. Anaerobic Gas Pak jar C. Carbon dioxide (CO2) Gas Pak D. Glove Box E. 5% O2, 10% CO2, 85% N2 F. Roller tube Indicates the procedure (Whether to pour plates or plates to spread the surface), Medium (Media) and incubation conditions (temperature and time), which could be used for the following calculations. Spell the name of the media the first time you used it, and then you can use its shortcut. A. Number of thermophilic sporeformers in the procedure of the mixture of spices - Medium (media) - Incubation status - Number of lactobacillus in vacuum packaged meat. Procedure - Medium (media) - Incubation status - Number of Enterocococs in frozen maize. Procedure - Medium (media) - Incubation state - Percentage of positive coagulase Staphylococcus aureus in lemon-cream Pie. Procedure - Medium (media) - Incubation state - List of preservatives for each of the following: a. An ideal preservative for bread. B. Insatiable only authorised as a food additive. c. Gas normally used in Storage of food in the atmosphere. d. Micro-organisms respond to this chemical. That. The main component of vinegar. F. Organic acid has been found in many plants at levels exceeding the amount allowed as a food additive by the FDA. G. It can be used in fermented food because it has little effect on negative catalytic bacteria. H. Not permitted in meat or in food considered to be a source of thiamine. The name of the microorganism or disease for each of the following: a. Gram-negative Rod responsible for Jack-in-the-box Outbreak b. The disease is caused by Gram-negative Rod and recently associated with eggs due to transovarian transfer c. The disease is due to heat stable neurotoxins and associated with eating certain species of large fish reefs d. Gram-positive anaerobe, which produces a toxin as a result of spores in the gastrointestinal tract e. Psychrotrophic Gram-positive Rod, which is pathogenic to pregnant women and immunosuppressive person f. The disease associated with improperly processed home canned low-acid vegetables define or explain the following in relation to their importance in the food industry. pH 4.5 b. Food additive c. Green ring d. F value e. Unseasoned acid f. Jammed g. D150 h. Blanszowanie I. Thermal Death Time j. A list of irradiation in order of 12 steps that you can use to establish haccp in your plant. You discover that the freezer containing poultry, beef, fruits and vegetables has been off for some time. What would you do with the items in the freezer? Provide reasons for your actions. Discuss the differences that slow and fast freezing have on the microorganisms BONUS QUESTION Culture Broth Staphylococcus aureus It is heated at 57.6C for 22 Minutes. Describe, including the media that you can use, how you can specify the following: a. Number of cells killed by heat treatment b. Number of cells (injured and not injured) that survived heat treatment c. The percentage of cells injured by heat treatment returns to the contents. Updated August 1997