Chapter 2
Food Microbiology

1. Staining reagents for gram staining are
(A) acetone
(B) iodine solution
(C) safranin
(D) ethanol

2. Which of the following are TRUE for Gram-negative bacteria?
(A) Alcohol treatment increases the permeability of the cell wall
(B) Their wall retains crystal violet
(C) Crystal violet-iodine (CV-I) complex can be extracted
(D) It has thinner peptidoglycan layer

3. Yogurt is prepared by the mixture of
(A) *Lactobacillus bulgaricus*
(B) *Lactobacillus lactis*
(C) *Streptococcus thermophilus*
(D) *Streptococcus lactis*

4. In a serial dilution
(A) 10-fold dilution is half-log dilution
(B) $10^{0.5}$ is 3.16-fold dilution
(C) $10^{0.25}$ fold dilution is quarter-log dilution
(D) Geometric progression of concentration occur in logarithmic fashion

5. Which of the following are food condiments?
(A) Baker's yeast
(B) Ethanol
(C) Mustard
(D) Soy sauce

6. Salting as preservative
(A) retard the growth of *staphylococcus aureus*
(B) plasmolyzes bacteria and fungi
(C) dehydrate the food
(D) prevent the growth of halophiles

7. Mark the food poisoning causing microbes.
(A) *Clostridium botulinum*
(B) *Lactobacillus Acidophilus*
(C) *Escherichia coli*
(D) *Salmonella*

8. In coliform analysis, which of these media used to detect the coliform bacteria?
(A) Violet red bile agar
(B) m-Endo agar

(C) Neomycin agar

(D) MacConkey broth

9. Which of the following are TRUE for the thermal resistance of the bacterial cells?
(A) Cocci are usually more resistant than rods
(B) Higher the optimal and maximal temperatures for growth, higher the resistance
(C) Bacteria that clump considerably or form capsules are difficult to kill
(D) Cells low in lipid content are harder to kill than other cells

10. The different ACC's between food categories reflect the
(A) expected level of contamination of the raw material
(B) number of yeast and other microbes
(C) potential for microbial growth during storage
(D) potential shelf life

Answer

1. **(B), (C), (D)**
2. **(A), (C), (D)**
3. **(A), (C)**
4. **(B), (C), (D)**
5. **(C), (D)**
6. **(B), (C)**
7. **(A), (C), (D)**
8. **(A), (B), (D)**
9. **(A), (B), (C)**
10. **(A), (C), (D)**