**FREQUENTLY ASKED QUESTIONS**

**Q.NO.1: Define Micro organisms?**

Ans: A microorganism or microbe is a microscopic living organism which may be single-celled or multicellular**.**

**Q.NO.2: Define Microbiology?**

Ans: The science that deals with the study of micro organisms is known as microbiology.

**Q.NO.3: Define the term food spoilage and name the micro organisms that causes the food Spoilage?**

Ans: Food spoilage means the original nutritional value, texture, flavor of the food are damaged, the food become harmful to people and unsuitable to eat. There are three types of microorganisms that cause food spoilage -- yeasts, moulds and bacteria.

**Q.NO.4: What are the symptoms of salmonellosis?**

Ans: The common symptoms of the disease salmonellosis include fever, diarrhea and abdominal cramps.

**Q.NO.5: Define Thermal death time (TDT)?**

Ans: The time required to kill a known population of microorganisms in a specific suspension at a particular temperature is referred to as thermal death time (TDT)

**Q.NO.6: What are the common methods that are used in controlling the microbial Growth?**

Ans: Autoclaving , pasteurization ,moist heat treatment, blanching ,filtration ,ultra Violet treatment are some of the methods used in controlling the microbial growth.

**Q.NO.7: What is the role of blanching?**

Ans: The main role of blanching is as under:

1. Enzyme inactivation .
2. Aids in food processing (e.g. loosens skins prior to peeling) .
3. Organoleptic modification (e.g. colour reduction).

**Q.NO.8: Define pasteurization?**

Ans: The heating of every particle of milk or any other products to a specific temperature for a specified period of time without allowing recontamination of that product during the heat treatment process followed by a rapid cooling. The purpose is to kill all the pathogenic microorganisms and reduce the level of spoilage causing microorganisms.

**Q.NO.9: What is the role of pasteurisation?**

Ans: To kill viable pathogens
To inactivate enzymes
To increase shelf life

**Q.NO.10 How UV light controls microbial growth?**

Ans: UV light causes adjacent thymine molecules on DNA to dimerize,thereby inhibiting DNA replication (even though the organism may not be killed outright, it will not be able to reproduce).