**MAHATMA GANDHI UNIVERSITY**

B. Sc Botany (Vocational) Degree

**Food Microbiology**

**Semester 4**

**Practical Courses 3 & 4** **Code BO(V)4BF18U & BO(V)19U**

**PRINCIPLES OF FOOD MICROBIOLOGY & CONTAMINATION, SPOILAGE & PRESERVATION OF FOOD – PART I**

**Time 3 hours Marks: 40**

1. From the given material **‘A’** identify fungi by Lactophenol Cotton Blue technique

**(7)** Procedure and composition of LCB – 2

Slide Preparation – 2

Reasons – 1

Diagram - 1

1. Isolation of bacteria **‘B’** by streak plate method  **(6)**

Streaking - 3

Procedure - 2

Principle - 1

1. Isolation of fungi **‘C’** by slide culture method **(5)**

Procedure -2

Culturing -3

1. Serially dilute the given sample **‘D’** **(3)**

Procedure -1

Principle - 1

Dilution - 1

6. Comment on **E, F, G, H** **(4 x 2 =8)**

7. Viva  **(3)**

1. Record **(8)**

**Instructions to the Examiner**

E, F, G and H - MPN / Fungal cultures or slide preparations or photographs for

Identification / bacterial culture by streak plate method