Sub Code:BOP353

Paper Id: 150518 Roll No:

B.PHARM
(SEM-V) THEORY EXAMINATION 2019-20
PHARMACEUTICS-VII (PHARMACEUTICAL & FOOD MICROBIOLOGY)

Time: 3 Hours ***Total Marks: 100***

Note: Attempt all Sections.

SECTION A

1. Attempt *all* questions in brief. 2 x 10 = 20

a. What are the limitations of electron microscopy?

b. Lipopolysaccharide is a major constituent of cell wall in……

c. Enlist the nutritional requirements of bacteria.

d. Differentiate pure and mixed culture.

e. Biological indicator for radiation sterilization is……

f. Destruction or inhibition of microorganisms in living tissues is known as ……

g. Define biological indicator.

h. Enlist several types of microbial food spoilage.

i. What is microbial assay?

j. Define the term 'sterility'.

SECTION B

2. Attempt any *three* of the following: 10x3=30

a. Discuss the ways in which microorganisms are classified based on their requirements for pH and temperature requirements.

b. Write notes on control of nosocomial infections.

c. Describe how an autoclave works. What conditions are required for sterilization by moist heat, and what three things must one do when operating an autoclave to help ensure success?

d. Discuss microbial flora of eggs, fruits and vegetables.

e. Explain microbial assay of Erythromycine.

SECTION C

3. Attempt any *one* part of the following: 10x1=10

a. Describe the principle, working and limitation of optical microscope.

b. Classify staining technique. Discuss the procedure and application of acid fast and Gram's staining.

4. Attempt any *one* part of the following: 10x1=10

a. What is factory hygiene? State methods to control microbial contamination during manufacturing.

b. Describe the concept and design of clean and aseptic area.

5. Attempt any *one* part of the following: 10x1=10

a. Describe the bacteriological filters used to sterilize fluids.

b. What are the antiseptics? Write a note on evaluation of disinfectant.

6. Attempt any *one* part of the following: 10x1=10

a. List and describe the principles upon which methods of food preservation are based.

b. Write a note on probiotic milk and ice-cream.

7. Attempt any *one* part of the following: 10x1=10

a. Write a note on preservative efficacy.

b. Describe in detail test for sterility as per I.P.

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