Roll No.....

Total No. of Units : 04

Total No. of Printed Pages : 03

Code No. : B03/307

Third Semester Examination, January 2022

M.Sc. MICROBIOLOGY

Paper - III

FOOD AND DAIRY MICROBIOLOGY

Time : 3 Hrs. **Max. Marks : 80**

- Part A and B of each question in each unit consist of very short answer type questions which are to be answered in one or two sentences.
- Part C (Short answer type) of each question will be answered in 200-250 words.
- Part D (Long answer type) of each question should be answered within the word limit 400-450.

Unit - I

Q.1 A. Name any two intrinsic factors that affect microbial growth on food. **(2)**

Q.1 B. Define canning with example. **(2)**

Q.1 C. Make a note on classification of microorganisms on the basis of optimum temperature for growth. **(4)**

OR

Make a note on chemical preservatives.

Q.1 D. Give detailed account on thermal processing of food. **(12)**

P.T.O.

OR

Write an essay on general characteristics and importance of microorganisms in food microbiology.

Unit - II

Q.2 A. Define food spoilage with suitable example. **(2)**

Q.2 B. Differentiate food born infection and intoxication with suitable example. **(2)**

Q.2 C. Make a note on detection of spoilage of milk and milk products. **(4)**

OR

Write a note on protozoal infection in food and their effects.

Q.2 D. Give detailed account on measures of food sanitation in manufacture. **(12)**

OR

Describe the concept of plant sanitation in detail.

Unit - III

Q.3 A. What are fermented vegetables? Give two examples. **(2)**

Q.3 B. What do you mean by fermented food? **(2)**

Q.3 C. Describe fermented dairy products in short. **(4)**

OR

Explain experimental and industrial production of fermented food products with suitable example.

Q.3 D. Discuss spoilage and defects of fermented dairy products. **(12)**

OR

Write an essay on oriental fermented food, their quality standards and control.

Unit - IV

Q.4 A. What do you mean by single cell proteins? **(2)**

Q.4 B. What are the components of cellulosic bioconversion? **(2)**

Q.4 C. Describe alcohol production in brief. **(4)**

OR

Explain the procedure for cultivation of white button mushroom.

Q.4 D. Describe methods of industrial enzyme production using a suitable example. **(12)**

OR

What do you understand by genetically modified foods? Give a detailed note.

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