

T.Y.B.SC. SEM – V (CBCS - 2016 Course) : SUMMER - 2019
SUBJECT : ELECTIVE – MICROBIOLOGY : FOOD AND DAIRY MICROBIOLOGY

Day : Wednesday
Date : 24/04/2019

Time : 11.00 A.M. To 02.00 P.M.
Max. Marks : 60

S-2019-0883

N. B. :

- 1) All questions are **COMPULSORY**.
 - 2) Figures to the right indicate **FULL** marks.
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Q. 1 Attempt **ANY TWO** out of three: (12)

- a) List the important points involved in evolution of food microbiology
- b) Mention importance of microbes in food.
- c) Describe method used for detection of microbes in food.

Q. 2 Attempt **ANY TWO** out of three: (12)

- a) Describe microbiology of specialized milk.
- b) Describe importance of indicator micro-organisms in food.
- c) Describe the concept of genetically modified foods.

Q. 3 Attempt **ANY TWO** out of three: (12)

- a) List extrinsic and intrinsic factors responsible for spoilage.
- b) Mention food borne infection by Gram negative and Gram positive bacteria.
- c) Describe general principle of food spoilage and sequential events involved.

Q. 4 Attempt **ANY THREE** out of four: (12)

- a) Describe the role of FDA.
- b) State about the fermented foods.
- c) Mention the spoilage of meat.
- d) Describe importance of chemical preservatives in food.

Q. 5 Attempt **ANY FOUR** out of six: (12)

- a) Mention the importance of irradiation in preservation.
- b) Describe starter culture.
- c) Mention traditional fermented foods.
- d) Describe spoilage of fruits.
- e) Explain about hurdle technology.
- f) Spoilage of Cheese.

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