

M. SC. (MICROBIOLOGY) SEM-IV (C.B.C.S.) (2012 COURSE) :
SUMMER - 2018

SUBJECT: APPLIED MICROBIOLOGY

Day : Friday
Date : 27/04/2018

S-2018-0913

Time : 03.00 PM TO 06.00 PM
Max. Marks : 60.

N.B.:

- 1) All questions are **COMPULSORY**.
 - 2) Figures to the **RIGHT** indicate full marks.
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Q.1 Explain in detail food borne infection caused by *Staphylococcus aureus*. (15)

OR

Describe some therapeutic properties of probiotic microorganisms. (15)

Q.2 a) Discuss flavour defects in milk and explain its causes and prevention. (07)

b) Describe milk composition and components. (08)

OR

a) Discuss various fermented vegetables. (07)

b) Describe the factors affecting probiotic survival in food systems. (08)

Q.3 Attempt any **THREE** of the following: (15)

- a)** Discuss different processes to manufacture products from milk.
- b)** Explain the infection caused by *Entamoeba histolyticum*.
- c)** Describe the probiotic dairy products.
- d)** Give brief account of Biosecurity of raw milk.

Q.4 Write short notes on any **THREE** of the following: (15)

- a)** Frozen concentrated milk
- b)** Cream
- c)** Aflatoxin
- d)** Whole milk.

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