

T.Y.B.SC. SEM – V (2014 COURSE) : SUMMER - 2018
SUBJECT: MICROBIOLOGY: FOOD AND DAIRY MICROBIOLOGY

Day : **Monday**
Date : **16/04/2018**

S-2018-0743

Time : **03.00 PM TO 05.00 PM**
Max. Marks: 40.

N.B.:

- 1) All questions are **COMPULSORY**.
 - 2) Figures to the **RIGHT** indicate full marks.
 - 3) Draw neat and labeled diagrams **WHEREVER** necessary.
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Q.1 Attempt any **TWO** of the following: **(10)**

- a) Describe food processing by irradiation.
- b) Discuss staphylococcal food poisoning in brief.
- c) Explain 'Curd' as a fermented food.

Q.2 Attempt any **TWO** of the following: **(10)**

- a) Describe 'SCP' as a food supplement.
- b) Explain general principles underlying the spoilage of foods.
- c) Describe in brief various methods for detection of microbes in food.

Q.3 Write short notes on any **TWO** of the following: **(10)**

- a) Low temperature storage
- b) Spoilage of fruits
- c) Aseptic packaging

Q.4 Attempt any **FIVE** of the following: **(10)**

- a) Antimicrobial barriers
- b) Pasteurization
- c) High pressure processing
- d) Examples of probiotic microorganisms
- e) Composition of milk
- f) Traditional fermented foods
- g) Appertization

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