

**T.Y.B.SC. SEM – V (CBCS - 2016 Course) : WINTER - 2018**

**SUBJECT : ELECTIVE – MICROBIOLOGY : FOOD AND DAIRY MICROBIOLOGY**

Day : Tuesday  
Date : 23/10/2018

**W-2018-0760**

Time : 03.00 P.M. To 06.00 P.M  
Max. Marks : 60

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**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) Mention the importance of chemical preservatives.
- b) List the methods used in detection of microbes in food.
- c) Explain microbiology of specialized milk.

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

- a) Spoilage of meat.
- b) Role of FDA.
- c) General principle involved in of food spoilage.

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

- a) Explain in detail about hurdle technology and mentions its importance.
- b) Describe importance of temperature in preservation.
- c) Explain the secondary flora of fermented dairy products.

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

- a) Mention the microbiology of fermented milk product -Yoghurt.
- b) Describe the spoilage of fish.
- c) Write note on Indicator micro-organisms and its importance in food.
- d) List important point involved in evolution of food microbiology.

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

- a) Examples of genetically modified foods.
- b) Traditional fermented foods.
- c) Intrinsic factors responsible for spoilage.
- d) Starter culture.
- e) Spoilage of vegetables.
- f) Secondary flora of fermented dairy products.

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