

T.Y.B.SC. SEM – V (2014 Course) : WINTER - 2018

SUBJECT: FOOD AND DAIRY MICROBIOLOGY

Day : Friday
Date : 12/10/2018

W-2018-0836

Time : 12.00 NOON TO 02.00 PM
Max. Marks : 40.

N.B.:

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

- a) Describe general principles underlying the spoilage of foods.
- b) Explain the processing of food by heat.
- c) Describe detection of microbes in food.

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

- a) Describe various methods of packaging of foods.
- b) Explain preservation of food by low temperature.
- c) Explain the spoilage of fresh fish.

Q.3 Attempt any **TWO** of the following: **(10)**

- a) Describe the spoilage of fruits.
- b) Write a note on salmonellosis.
- c) Explain spoilage of canned foods.

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

- a) Composition of milk
- b) Starter culture
- c) Herdle Technology
- d) Food supplements
- e) Asepsis
- f) Idli as fermented food
- g) Natural antimicrobials.

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