

M. SC. (MICROBIOLOGY) SEM-IV (C.B.C.S.) (2012 COURSE) :
WINTER - 2017
SUBJECT : APPLIED MICROBIOLOGY

Day : **Friday**
Date : **03/11/2017**

W-2017-0813

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.
 - 3) Draw neat and labeled diagram **WHEREVER** necessary.
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Q.1 Describe food intoxication by *Clostridium botulinum*. **[15]**

OR

Describe criteria associated and therapeutic properties of probiotic microorganisms.

Q.2 a) Explain traditional fermented foods. **[07]**

b) Give an account of milk composition and milk components. **[08]**

OR

a) Discuss microflora of milking equipments and its effect on raw milk.

b) Describe the Indian standards of market milk.

Q.3 Attempt **ANY THREE** of the following: **[15]**

a) Describe flavor defects in milk.

b) Write a note on homogenized milk.

c) Explain *Aspergillus* species as a toxigenic mold.

d) Describe health benefits of probiotics.

Q.4 Write short notes on **ANY THREE** of the following: **[15]**

a) Cream

b) Sterilized milk

c) Wine as a fermented food

d) Udder disease

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