

T.Y.B.SC. SEM – V (2014 COURSE) : WINTER - 2017

SUBJECT: MICROBIOLOGY: FOOD AND DAIRY MICROBIOLOGY

Day : Friday  
Date : 27/10/2017

W-2017-0651

Time : 3:00 P.M. TO 5:00 P.M.  
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.

**Q.1** Attempt any **TWO** of the following: (10)

- a) Describe the different methods of pasteurization.
- b) Discuss Salmonellosis in brief.
- c) Explain 'Idli' as a fermented food.

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

- a) Define and give the significance of probiotics.
- b) Explain the sequence of events during the spoilage of foods.
- c) Give the composition of milk and describe its spoilage.

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

- a) Chemical preservatives
- b) Spoilage of fermented foods
- c) GM foods

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

- a) Intrinsic factors
- b) Asepsis
- c) Role of FDA
- d) Yoghurt
- e) Canned foods
- f) Hurdle Technology
- g) Indicator microorganisms

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