

BACHELOR OF SCIENCE (CBCS-2018 COURSE)
T. Y. B. Sc. Sem-V : WINTER :- 2021
SUBJECT: MICROBIOLOGY : FOOD & DAIRY MICROBIOLOGY

Day : Tuesday
Date 1/2/2022

W-18455-2021

Time : 02:00 PM-05:00 PM
Max. Marks: 60

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) Write a note on beneficial activities of microbes in food.
- b) Describe traditional fermented food – yoghurt.
- c) Define food borne intoxication and explain mechanism of action of *Staphylococcus aureus* toxin.

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

- a) Explain the mode of action of natural antimicrobials on microorganisms.
- b) Write a note on secondary flora of fermented dairy products.
- c) Write a note on types of spoilage of canned foods.

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

- a) Describe pasteurization in processing of food.
- b) Write a note on concept of genetically modified foods.
- c) Explain spoilage of fermented food.

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

- a) Explain aseptic packaging.
- b) Discuss method of manufacture of soft curd milk.
- c) Write a note on spoilage of cheese.
- d) Enlist and describe the hurdles in preservation.

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

- a) Explain sterilization in processing of food.
- b) Enlist and discuss in short- Types of detection methods of microbes in food.
- c) Explain the influence of temperature of microbial growth.
- d) What is the sequence of events in spoilage of foods?
- e) Write a note on flavor and texture development by lactic acid bacteria.
- f) Explain the role of micro flora involved in Idli fermentation.
