

MASTER OF SCIENCE (MICROBIOLOGY) (CBCS - 2018 COURSE)
M.Sc. (Microbiology) Sem-IV :SUMMER- 2022
SUBJECT : FOOD & DAIRY MICROBIOLOGY

Day : Thursday

Date : 7/7/2022

S-18602-2022

Time : 03:00 PM-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 diagrams **WHEREVER** necessary.
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Q.1 Write a note on 'Composition and Nutritive value of Milk'. **[15]**

OR

Explain in detail fermentation of vegetables with examples.

Q.2 Attempt **ANY THREE** of the following: **[15]**

- a) Describe influence of storage and transport on microflora of raw milk.
- b) Explain beneficial health effects of probiotic cultures.
- c) Describe sterilized milk.
- d) Write a note on 'Packaging and storage of market milk'.

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

- a) Write a note on 'Fermented Meat Products'.
- b) Give an account on 'Staphylococcal food poisoning'.
- c) Explain sources and pathogenesis of food borne pathogen :*E.Coli*.
- d) Explain flavor defects in milk.
- e) Write a note on 'Detection Methods of Aflatoxin'.

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

- a) Probiotic dairy products
- b) Microflora of milking equipment
- c) Food borne pathogen : *Shigella spp*
- d) Paneer as a fermented milk product
- e) Wine fermentation

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