

**BACHELOR OF SCIENCE (CBCS-2018 COURSE)**  
**T. Y. B. Sc. Sem-V : WINTER- 2022**  
**SUBJECT : MICROBIOLOGY : FOOD & DAIRY MICROBIOLOGY**

Day : Monday

Time : 02:00 PM-05:00 PM

Date : 19-12-2022

**W-18455-2022**

Max. Marks : 60

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**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 general methods of production of fermented foods.
- b) Enlist and explain types of starter cultures.
- c) Explain in detail Salmonellosis.

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

- a) Describe types of cold storages.
- b) Write a note on microbiology of process of yoghurt fermentation.
- c) Explain structure of meat and its spoilage.

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

- a) What are antimicrobial barriers for microorganisms in food?
- b) Describe spoilage of plant products – fruits and vegetables.
- c) Write a short note on Role of FDA.

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

- a) Explain modified atmosphere packaging.
- b) Discuss the method of manufacture of Sterilized milk.
- c) Write a note on types of cheese.
- d) Describe mode of action of organic acids.

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

- a) Which are the indicator micro-organisms in food?
- b) What are the common microorganisms in market milk?
- c) Enlist types of enzymes produced by starter cultures in fermentation.
- d) Discuss molds as secondary flora in fermentation.
- e) Explain the influence of storage conditions on spoilage of food.
- f) Write a note on high pressure processing.

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