

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

Day : Saturday

Time : 02:00 PM-05:00 PM

Date : 31-12-2022

W-25441-2022

Max. Marks : 60

N. B. :

- 1) All questions are **COMPULSORY**.
 - 2) Figures to the right indicate **FULL** marks.
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Q.1 What is the selection criteria associated with probiotic organisms? **(15)**

OR

Give the composition of milk and explain in detail each component. **(15)**

Q.2 a) What are the beneficial health effects of probiotic cultures? **(08)**

 b) Describe the process of wine fermentation with a flow sheet diagram. **(07)**

Q.3 Answer the following questions: **(ANY THREE)** **(15)**

a) Describe the various factors affecting the composition and nutritive value of milk.

b) What are the flavor defects in milk, its causes and prevention?

c) Write a short note on food borne pathogen.

d) Discuss the causative agent, prevention and control of mastitis.

Q.4 Write short note on **ANY THREE** of the following : **(15)**

a) Indian dairy product – Dahi

b) Pasteurization

c) *Entamoeba histolytica*

d) Milk products

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