

UN – 187

V Semester B.Sc. Examination, November/December 2015
(Semester Scheme) (F + R)
MICROBIOLOGY – VI
Food and Dairy Microbiology

Time : 3 Hours

Max. Marks : 70(F) + 60 (R)

- Instructions :**
- 1) Candidates of 2013-14 and onwards should answer **all** Sections.
 - 2) Candidates prior to 2013-14 should answer **A, B and C** Sections only.
 - 3) Draw diagrams **wherever** necessary.
 - 4) **70** marks for fresh students of 2013-14 and onwards.
 - 5) **60** marks for repeater students prior to 2013-14.

SECTION – A

I. Write brief notes on the following :

(5×2=10)

- 1) Proteolysis
- 2) Hydrogen swell
- 3) Condensed milk
- 4) SCO
- 5) MBRT

SECTION – B

II. Answer **any four** of the following :

(4×5=20)

- 6) Explain the principles of food preservation.
- 7) Describe the production of cultured butter milk.
- 8) Describe canning.
- 9) Elaborate on the chemical components of milk.
- 10) Explain the application of genetic engineering in dairy industry.

SECTION – C

III. Answer **any three** of the following :

(3×10=30)

- 11) What are mycotoxins ? Elaborate on aflatoxins in stored food and grains.
- 12) Explain in detail the production of yoghurt.
- 13) What are endotoxins ? Discuss in detail staphylococcal poisoning.
- 14) Describe the various methods of microbial examination of food.
- 15) Elaborate on the method of preservation of milk and milk products.

P.T.O.



SECTION - D

(10x1=10)

IV. Answer in **one line** only :

- 16) Food intoxication.
- 17) Nitrates.
- 18) Springer spoilage.
- 19) Perishable food.
- 20) Rennet.
- 21) HACCP.
- 22) Whey.
- 23) S. Thermophilus.
- 24) Water activity.
- 25) Triglycerides.

BMSCW