

V Semester B.Sc. Examination, Nov./Dec. 2016

(CBCS) (F + R)

MICROBIOLOGY - VI

Food and Dairy Microbiology

Max. Marks : 70

Time : 3 Hours

**Instruction :** Answer all questions.

SECTION - A

(5×2=10)

I. Write brief notes on the following :

- 1) Shelf life
- 2) TA spoilage
- 3) Glutaraldehyde
- 4) Inoculum
- 5) Yoghurt.

SECTION - B

(4×5=20)

II. Answer any four of the following :

- 6) Describe briefly any two rapid platform tests.
- 7) MBRT test.
- 8) Give an account of cheddar cheese production.
- 9) Classify the foods based on their case of spoilage and add a note on their preservation.
- 10) Distinguish between endo and exotoxins. Add a note on staphylococcal poisoning.

SECTION - C

(3×10=30)

III. Answer any three of the following :

- 11) Give an account of different physical methods of food preservation.
- 12) Briefly describe the spoilage of fruits and vegetables.



- 13) Define pasteurization and sterilization and explain their role in milk preservation.
- 14) Microbes in milk constantly interact with the substrate – discuss.
- 15) What are SCPs ? Describe in detail the production of spirulina and add a note on its nutraceutical significance.

## SECTION – D

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

(10×1=10)

- 16) Aspergillus flavus
- 17) H<sub>2</sub> swell
- 18) Blanching
- 19) Flipper
- 20) Boric acid
- 21) Lactobacillus
- 22) Lactose
- 23) Rennet
- 24) Sedimentation
- 25) Probiotics.

B.M.S.C.W