



SN – 385

V Semester B.Sc. Examination, November/December 2017

(CBCS – F + R Scheme)

MICROBIOLOGY – VI

Food and Dairy Microbiology

Time : 3 Hours

Max. Marks : 70

- Instructions :** i) Answer **all** the questions.
ii) **Draw diagrams wherever necessary.**

SECTION – A

I. Write brief notes on the following :

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(5×2=10)

- 1) Total acidity
- 2) Spirulina
- 3) Mycotoxins
- 4) Probiotics
- 5) Biopreservatives in food.

SECTION – B

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

(4×5=20)

- 6) Write a note on merits and demerits of DMC.
- 7) Explain the chemical composition of milk.
- 8) Describe Botulism in brief.
- 9) Briefly describe the preservation of food by canning and freezing.
- 10) Explain souring and gassy fermentation in milk.

SECTION – C

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

(3×10=30)

- 11) Discuss the various sources of contamination of milk.
- 12) Describe in detail the methods of canned food spoilage.
- 13) Explain the types of chemical agents used in food preservation.



- 14) Give an account on the methods involved in microbial examination of milk.
- 15) Explain :
- Production of Yoghurt
 - Spoilage of meat.

SECTION - D

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

(10x1=10)

- Cheddar cheese
- Relative humidity
- Lactobacillus
- GRAS
- Salmonella
- SNF
- Methylene blue
- Mastitis
- Endotoxin
- Yeast.

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