



SS - 381

V Semester B.Sc. Examination, Nov./Dec. 2018
(CBCS - F/R) (Semester Scheme)
MICROBIOLOGY (Paper - VI)
Food and Dairy Microbiology

Time : 3 Hours

Max. Marks : 70

- Instructions :** 1) Answer *all* the questions.
2) Draw diagrams *wherever* necessary.

SECTION - A

BMSCW

I. Write brief notes on the following :

(5×2=10)

- 1) SCP
- 2) Reductase Test
- 3) Faecal streptococci
- 4) TA spoilage
- 5) Casein.

SECTION - B

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

(4×5=20)

- 6) Explain in detail different types of fermentation in milk.
- 7) Give an account on milk borne microorganisms.
- 8) Describe briefly milk environment, equipments and milch animal as a source of contamination.
- 9) Give an account on aflatoxins in stored foods and grains.
- 10) Give an account on viable and non-viable colony count.

SECTION - C

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

(3×10=30)

- 11) Give an account on the types of cheese and production of cheddar cheese.
- 12) Explain different methods of preservation of milk and milk products.

P.T.O.



- 13) Explain food sanitation and control.
- 14) Discuss microorganism as food.
- 15) Give an account on bacterial food intoxication.

SECTION - D

IV. Answer in one line only :

(10x1=10)

- 16) Blanching.
- 17) HTST.
- 18) COB.
- 19) Non-perishable food.
- 20) Yoghurt.
- 21) Whey.
- 22) Fungal lipids.
- 23) Radiation.
- 24) Hard rot.
- 25) Lypholization.

BMSCW

SECTION - B

Answer any four of the following :

- 1) Explain in detail different types of fermentation in milk.
- 2) Give an account on milk preservation.
- 3) Describe briefly milk environment, equipments and milk animal as a source of contamination.
- 4) Give an account on alkalines in stored foods and grapes.
- 5) Give an account on viable and non-viable colony count.

SECTION - C

Answer any three of the following :

- 1) Give an account on the types of cheese and production of cheese.
- 2) Explain different methods of preservation of milk and milk products.