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V Semester B.Sc.(CBCS) Theory Examination, March - 2021

**MICROBIOLOGY****Food and Dairy Microbiology****Paper: VI****Time : 3 Hours****Maximum Marks : 70****Instructions to Candidates:**

1. Answer **all** the questions.
2. Draw **diagrams** wherever necessary.

**SECTION - A****I.** Write brief notes on the following.**(5×2=10)**

1. Mycotoxins.
2. Salmonellosis.
3. Pasteurization.
4. Formaldehyde in milk.
5. Perishable and semiperishable foods.

**SECTION - B****II.** Answer any **Four** of the following.**(4×5=20)**

6. Write short notes on SCO and its significance.
7. Discuss the canned food spoilage in brief.
8. Explain the Rapid platform tests in the Dairy industry.
9. Write brief notes on the production of cheddar cheese.
10. Explain souring and lipolytic spoilage in milk.

**SECTION - C****III.** Answer any **Three** of the following.**(3×10=30)**

11. Discuss contamination of milk by dairy cattle, milking equipment, personnel and packaging material.
12. Explain food intoxication caused by Staphylococcus and Clostridium.

**[P.T.O.]**



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13. Describe Dehydration, freezing and Biopreservation involved in food preservation.
14. Write explanatory notes on Yoghurt production. Add a note on probiotics.
15. Give explanatory notes on the various methods of microbial examination of foods.

**SECTION - D**

**IV. Answer in one word or one sentence.**

**(10×1=10)**

16. Acidity in milk.
  17. HACCP
  18. FDA
  19. Lactose.
  20. Rancidity in fish.
  21. Sodium benzoate.
  22. Extrinsic factors.
  23. Water activity.
  24. MBRT
  25. Botrytis.
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