



RAN - 2203000205026005

RAN-2203000205026005

T. Y. B. Sc. (Sem. - V) Examination March - 2023

Microbiology (MB - 505)

Food and Dairy Microbiology

Time: 2 Hours]

[Total Marks: 50

सूचना : / Instructions

(1)

नीचे दृश्यावलोकन निशानीवाणी विगतो उत्तरवही पर अवश्य लभवी.
Fill up strictly the details of signs on your answer book

Name of the Examination:

T. Y. B. Sc. (Sem. - V)

Name of the Subject :

Microbiology (MB - 505) Food and Dairy Microbiology

Subject Code No.: **2203000205026005**

Seat No.:

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Student's Signature

- (2) Figures to the right indicate full marks of the question.
(3) Draw neat and labelled diagrams whenever necessary.

Q. 1 Give Specific answers.

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- Define
 - Putrefaction and
 - Water activity
- Name the chemicals used for control of food spoilage.
- Define Starter culture. Write its importance.
- What is food borne infection? Give two examples.
- Explain Aflatoxin.
- Name the ingredients and organisms involved in pickle preparation.

Q. 2. Explain / comment on any two of the following:

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- Use of temperature for prevention of food spoilage.
- Composition of milk and its nutritive value.
- Wine and Beer production is a microbial process.

- Q. 3. Discuss any two of the following: 16**
- a. Describe in detail various methods for the preservation of milk and milk products.
 - b. Explain various types of spoilage occurring in the canned foods.
 - c. Describe in detail the microorganisms and substrates used for SCP production.
- Q. 4. Write short notes on any two of the following: 10**
- a. Intrinsic and Extrinsic factors responsible for food spoilage.
 - b. Probiotics.
 - c. Fruits and vegetable spoilage.
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