



RAN - 2103000206021103

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**B. Sc. (Sem. - VI) Examination April - 2023**

**Bioscience (Microbiology)**

**BS - 603 : Food and Dairy Microbiology**

**Time: 2 Hours ]**

**[ Total Marks: 50**

**સૂચના : / Instructions**

(1)

નીચે દર્શાવેલ નિશાનીવાળી વિગતો ઉત્તરવહી પર અવશ્ય લખવી.  
Fill up strictly the details of signs on your answer book

Name of the Examination:

**B. Sc. (Sem. - VI)**

Name of the Subject :

**Bioscience (Microbiology) BS - 603 : Food and Dairy Microbiology**

Subject Code No.: **2103000206021103**

Seat No.:

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Student's Signature

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

**Q. 1. Short answer question.**

**12**

1. What are the physical and chemical methods of controlling microorganisms?
2. Explain: Radappertization.
3. Define: Probiotics. Give the two names of Probiotics microbes.
4. State how PCR is useful in detection of food-borne pathogens.
5. Explain: Stormy fermentation.
6. Enlist the processing step of wine making.

**Q. 2. Enlist and discuss production of various alcoholic beverages in detail.**

**14**

**OR**

**Q. 2. (a) Explain the spoilage of canned food.**

**14**

(b) Write a note on - Production of breads

- Q. 3. Answer the question: (Any Two) 14**
- A. Define Pasteurization. Describe in brief methods of pasteurization.
  - B. Explain in brief MBRT.
  - C. Write a note on food intoxication.

- Q. 4. Write short notes. (Any Two) 10**
- 1. Major types of cheese and microorganisms used in their production.
  - 2. Normal curdling of milk.
  - 3. Sauerkraut.
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