

2203000205026005
EXAMINATION FEBRUARY-MARCH 2024
BACHELOR OF SCIENCE (FIFTH SEMESTER)
MICROBIOLOGY-XV (MB-505-FOOD AND DAIRY
MICROBIOLOGY) LEVEL 2

[Time: As per schedule]

[Max. Marks: 50]

Instructions:

1. Fill up strictly the following details on your answer book

- a. Name of the Examination : **BACHELOR OF SCIENCE (FIFTH SEMESTER)**
 - b. Name of the Subject : **MICROBIOLOGY-XV (MB-505-FOOD AND DAIRY MICROBIOLOGY) LEVEL 2**
 - c. Subject Code No : **2203000205026005**
2. Sketch neat and labelled diagram wherever necessary.
 3. Figures to the right indicate full marks of the question.
 4. All questions are compulsory.

Seat No:

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Student's Signature

Q.1 Give specific answers:

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- a. What is the temperature and duration of heating for HTST?
- b. How to recognize spoiled canned food?
- c. Name any two tests used for evaluating quality and grade of milk.
- d. Give any two example of probiotics.
- e. Which molecular techniques are used for detection of food borne pathogens?
- f. Name the fungi producing aflatoxins.
- g. Write any two examples of fermented foods.
- h. Give examples of edible mushrooms.

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

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- a. Explain the temperature and chemical preservatives-based methods to control food spoilage.
- b. Moldiness and ropiness are the chief types of microbial spoilage of baked bread.
- c. Wine production is mediated by microbial fermentation process.

Q.3 Discuss any two of the following:

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- a. Write a detailed note on preservation methods used for milk and milk products.
- b. Discuss the different methods of mushroom cultivation and explain preparation of spawn and compost.
- c. Describe how a food-borne pathogen consumed by an individual might be traced back to the food source.

Q.4 Write short note on any two of the following:

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- a. Probiotics
- b. Uses and production of spirulina single cell protein
- c. Factors affecting food spoilage.
