

2103000206021103
EXAMINATION FEBRUARY-MARCH 2024
BACHELOR OF SCIENCE (SIXTH SEMESTER)
BIO SCIENCE (MICROBIOLOGY) – LEVEL 2
PAPER – VIII (BS-603-FOOD & DAIRY MICROBIOLOGY)

[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 (SIXTH SEMESTER)**
 - b. Name of the Subject : **BIO SCIENCE (MICROBIOLOGY) – LEVEL 2 PAPER – VIII (BS-603-FOOD & DAIRY MICROBIOLOGY)**
 - c. Subject Code No : **2103000206021103**
2. Figures to the right indicate full marks of the question.
 3. Draw neat and labelled diagrams whenever necessary
 4. All questions are compulsory.

Seat No:

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Student's Signature

Q.1 Multiple choice question: (MCQ)

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1. Which of the following is a food preservative?
 - a) Benzoic acid
 - b) Propionic acid
 - c) Sorbic acid
 - d) All

2. _____ is produced most commonly in moist grains and nut products.
 - a) Aflatoxin
 - b) Fumonisin
 - c) Ergot alkaloid
 - d) All

3. Which of the following are extrinsic factors for the spoilage of food?
 - a) Food composition
 - b) pH of food
 - c) Temperature
 - d) All

4. _____ is an example of food borne infection
 - a) Salmonellosis
 - b) Listeriosis
 - c) Campylobacteriosis
 - d) All

5. Which of the following are the types of cheese?
 - a) Roquefort
 - b) Blue
 - c) Cottage
 - d) All

Q.4 Answer the question. (Any Two)

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1. Describe in brief MBRT test and give its significance.
2. Write a note on Cheese production.
3. What is spoilage? Explain the various types of spoilage in milk.
