



# RAN-2503000505036001

## B.Sc. (Sem. - V) Examination October - 2025

### Microbiology (MB-MJ-503 : Food and Dairy Microbiology)

**Time: 1 Hour ]**

**[ Total Marks: 25**

#### સૂચના : / Instructions

- (1) ઉપરોક્ત દર્શાવેલ વિગતો ઉત્તરવહી પર અવશ્ય લખવી.  
Fill up strictly the above details on your answer book
- (2) Figures to the right indicate full marks of the question
- (3) Draw neat and labelled diagrams whenever necessary.

Seat No.:

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Student's Signature

#### Q. 1. Give Specific answers: (Any 5)

**05**

- a. Name one method used to control food spoilage.
- b. Define: Radappertization
- c. Enlist tests used for qualitative analysis of milk.
- d. Define: Malt.
- e. Define: Probiotics.
- f. Write name of one microscopic technique used in milk microbiology.

#### Q. 2 Write brief answers on: (Any 2)

**10**

- a. Explain extrinsic factors responsible for food spoilage.
- b. Discuss different methods used to control food spoilage.
- c. Write a brief note on sources of microorganisms in milk.

#### Q. 3 Write short notes on: (Any 2)

**10**

- a. Cheese production
- b. SCP products of spirulina.
- c. Role of prebiotics and synbiotics in food.