



RAN-2103000206021103

T.Y.B.Sc. (Sem. - VI) Examination September - 2025

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:

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

Name of the Subject :

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

Subject Code No.: 2103000206021103

Seat No.:

Student's Signature

- (2) Figures to the right indicate full marks.
- (3) Draw neat & clean diagram wherever necessary.

Q. 1 Multiple choice questions:

08

- Which of the following is not a source of infection in milk?
 - Milker and cow
 - Litter
 - Ambient air
 - Heat
- Coliform bacteria lead to _____.
 - Off-flavor and smell
 - Gas formation
 - Off-flavor, smell and gas formation
 - Fruity taste
- Which of the following microorganism is eliminated in canned foods?
 - Mycobacterium tuberculosis
 - Coxiella burnetii
 - Clostridium botulinum
 - Lactobacillus

4. Which of the following is fermented by both, lactic acid bacteria and yeast?
 - a. Kefir
 - b. Yogurt
 - c. Salami
 - d. Cider
5. *Staphylococcus aureus* toxins are _____
 - a. Myotoxins
 - b. Necrotoxins
 - c. Cytotoxins
 - d. Neurotoxins
6. Which of the following is not food preservative?
 - a. Benzoic acid
 - b. Sorbic acid
 - c. Propionic acid
 - d. Sodium chloride
7. Which of the following is not a phase of the brewing process?
 - a. Fermentation
 - b. Pre-fermentation
 - c. Wort manufacture
 - d. Post-fermentation
8. Acetic acid and lactic acid are used for _____
 - a. curing meats
 - b. preservation of color
 - c. preservation of pickles
 - d. inhibiting mold growth

Q. 2 [A] Answer as directed: 04

1. Explain Drying methods to remove water from food
2. Name the fungi which are responsible for food spoilage
3. What is Colilert test?
4. Define: Pasteurization, Spoilage

[B] Write short note on Any Two 10

1. Probiotics.
2. Cheese making process.
3. Production of Bread

Q. 3 Explain in detail factors that influence food spoilage? 14

OR

Q. 3 Answer the question. 14

1. Describe in brief about MBRT.
2. Write a note on fermented milk products.

Q. 4 Answer the following questions. (Any Two) 14

1. Describe in brief undesirable changes in the milk.
2. Describe in detail on chocolate fermentation.
3. Explain Food preservation by radiation.