



RAN-2503000505036001

B.Sc. (Sem. V) Examination March - 2026

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.: <table border="1"> <tr> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> </tr> </table> Student's Signature						

- Q.1. Give Specific answers: (Any 5) 05**
- Name one method used to control food spoilage.
 - Define: Kefir.
 - Enlist tests used for qualitative analysis of milk.
 - What is cheese?
 - Give one example of probiotic microorganism.
 - What are prebiotics?
- Q.2. Write brief answers on: (Any 2) 10**
- Explain different methods to detect food-borne pathogens.
 - Describe quantitative examination of milk.
 - Write in brief: Methods of testing and grading of milk.
- Q.3. Write short notes on: (Any 2) 10**
- Synbiotics and their role in health.
 - Production of Wines and Champagnes
 - Production and applications of SCP.