

RAN-2603000506018001
B.Sc. (Bioscience) (Sem. VI) Examination March - 2026
BM-MJ-601 : Bioscience (Microbiology)
Food And Dairy Microbiology (New) (Paper VI)
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) Draw neat and labelled diagrams wherever necessary. (3) Figures to the right indicate full marks of the question.	Seat No.: Student's Signature
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Q. 1 Multiple choice questions. (Any Five) (05)

1. Which of the following are intrinsic factors for the spoilage of food?
 - a. Food composition
 - b. pH of food
 - c. Availability of water
 - d. All
2. Which of the following is fermented food?
 - a. Chocolate
 - b. Wine
 - c. Bread
 - d. All
3. Fermentation of cocoa beans primarily helps in:
 - a. Increasing sweetness
 - b. Developing chocolate flavour
 - c. Increasing size
 - d. Preventing drying
4. Which of the following are fermented milk products?
 - a. Kefir
 - b. Yogurt
 - c. Butter milk
 - d. All
5. Desirable change in the milk is called _____.
 - a. Normal fermentation
 - b. Curdling process
 - c. Fermented milk product
 - d. All
6. In area of Probiotics, _____ are used
 - a. Lactobacilli
 - b. Bifidobacterium
 - c. Streptococcus
 - d. All

Q. 2 Answer the following questions. (10)

1. Define - food intoxication & explain spoilage of heated canned foods.
2. Write a detail note on fermentation of Cocoa.

OR
Q. 2 Explain in detail preservation of food by radiation and chemical methods with advantages and limitations.

(10)
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Q. 3 Explain in detail steps involved in Cheese production & enlist the types of cheese. **(10)**

OR

Q. 3 Answer the following questions. **(10)**

1. Explain pasteurization - principle, types and importance in milk processing.
 2. Discuss in detail about MBRT and RRT.
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