



GF-034017

Seat No. _____

B. Sc. (Sem. IV) Examination

March / April – 2019

BSC - 405 (B) : Microbiology

(Microbiology of Food & Milk)

Time : 3 Hours]

[Total Marks : 70

- Instructions :** (1) All questions carry equal marks.
(2) Draw a neat and labeled diagram when required.
(3) Write the question numbers clearly

- 1** Write on any **two** of the following : **14**
(1) Factors affecting food spoilage
(2) Spoilage of milk
(3) Methods for preservation of milk
(4) Chemical preservatives us in food preservation
- 2** Describe any **two** of the following : **14**
(1) Role of fungus in food intoxication
(2) Dye reduction test for milk
(3) Use of reduced media in detection of food pathogens
(4) DNA hybridization for detection of food pathogens
- 3** Write a note on any **two** of the following : **14**
(1) Fermented food products
(2) Fermented milk products
(3) Types of cheese
(4) Microbes as food
- 4** Write on any **two** of the following : **14**
(1) GM foods
(2) Probiotics
(3) ELISA
(4) HACCP and FSSAI

5 Write in one or two sentences :

14

- (1) What is cadaverin?
 - (2) What is modified atmosphere package?
 - (3) Which food is preserved by smoking?
 - (4) What is foodNet?
 - (5) Give two examples of LAB.
 - (6) What are starter cultures?
 - (7) What is hurdle concept?
 - (8) What is microbiological risk assessment?
 - (9) What is minimal processing technology?
 - (10) Give name of fluorescent dye used
 - (11) Give two examples of prebiotics.
 - (12) What is antibody?
 - (13) Give the importance of Salmonella.
 - (14) What is Bifidobacterium?
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