



AW-1813 Seat No. _____

B. Sc. (Sem. IV) Examination

March / April - 2018

Microbiology : MI-205

(Food & Dairy Microbiology)

Time : 3 Hours]

[Total Marks : 70

PART - A

1 Answer the following questions : 10

(1) The target microorganism in canning is _____

- (A) Clostridium botulinum
- (B) Streptococcus thermophilus
- (C) PA 3679
- (D) Lactobacillus bulgaricus

(2) Pasteurization is the heat treatment designed primarily to kill _____

- (A) Vegetable forms of microorganisms
- (B) All form of microorganisms
- (C) Spore
- (D) None of above

(3) Which of the following is not a food borne disease?

- (A) Tuberculosis
- (B) Gastroenteritis
- (C) Salmonellosis
- (D) Yersiniosis

- (4) Disodiumphenyl phosphate is used for _____
- (A) The phosphatase test
 - (B) Resazurin test
 - (C) MBRT test
 - (D) Acid fast staining
- (5) Which of the following is a fermented Dairy product?
- (A) Jalebi
 - (B) Cheese
 - (C) Sauerkraut
 - (D) Idli
- (6) The process of canning was discovered by
- (A) Louis Pastuer
 - (B) Paul Ehrlich
 - (C) Nicholas Appert
 - (D) Robert Koch
- (7) Agaricus bisporus is a scientific name of _____
- (A) Paddy straw mushroom
 - (B) Button mushroom
 - (C) Oyster mushroom
 - (D) None
- (8) Mycotoxins are produced by ?
- (A) Bacteria
 - (B) Fungi
 - (C) Worms
 - (D) Yeast

- (9) Which of the following can cause souring and curdling of milk below pH 4.8?
- (A) Streptococcus lactis and Lactobacillus
 - (B) Streptococcus luletiensis and Lactobacillus
 - (C) Streptococcus ovis and Lactobacillus
 - (D) Streptococcus mitis and Lactobacillus
- (10) Which microbial food is declared as "Best food for tomorrow" by UNO?
- (A) Yeast
 - (B) Mushroom
 - (C) Spirulina
 - (D) Fungi

PART-B

Answer in brief : (Any **Five**) 10

- (1) Write full form of MBRT AND CFU
- (2) Give any two examples of food preservatives
- (3) Explain Resazurin test
- (4) Explain the term : Probiotics
- (5) Enlist routine tests of bacteriological analysis of milk
- (6) Give any two examples of nonionizing radiation.
- (7) Give major classification of food

PART-C

Answer : (Any **Four**) 16

- (1) Discuss Salmonellosis and Yersinosis
- (2) Spoilage in Meat and Fish
- (3) Molds as poisoning agents

- (4) Explain Pasteurization
- (5) Importance of "Intrinsic Factors" in food spoilage.

PART-D

Answer : (Any **Four**)

16

- (1) Write a note on Spirulina
- (2) Write a note on starter Culture
- (3) Discuss HACCP and GMP
- (4) Give a note on major types of Cheese
- (5) Describe composition of milk

PART-E

Answer : (Any **Three**)

18

- (1) Justify "Importance of Food hygiene".
- (2) Indian fermented foods
- (3) Describe the methods for identification of anaerobes and E coli in food.
- (4) Write note on any two methods of food-preservation.