Seat	No.	:	 60.006	-51		20.00	201104	
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# **AA-123**

#### April-2019

### B.Sc., Sem.-IV

## CC-205: Microbiology

## (Food and Dairy Microbiology)

Time: 2:30 Hours]						
Instructi	ons:	(1)	Draw figures wherever necessary.			
		(2)	Write correct question number against each answer.			
		(3)	Figures to the right indicate marks.			
1. (a)	Disc	uss the	e factors affecting kinds and numbers of microorganisms in food.	14		
			OR			
	(1)	Desc	ribe molds as food poisoning agents.	7		
	(2)	Write	e a note on microbial flora of food.	7		
(b)	Ansv	wer in	1-2 lines only (any four).	4		
	(1)	Nam	e any one pathogenic protozoan.			
	(2)	Nam	e the type of toxins produced by S. aureus			
	(3)	Give	an example of food borne infection caused by virus.			
	(4)	Nam	e acid fast organism commonly transmitted through milk.			
	(5)	Wha	t is proteolytic bacteria ?			
	(6)	Nam	e two saccharolytic bacteria present in milk.			
2. (a)	Expl	ain p	rinciples and methods for food preservation by high and	low		
	temp	temperature and osmotic pressure.				
			OR			
	(1)	Desc	ribe spoilage of milk and vegetables.	7		
	(2)	Write	e a note on spoilage of canned food.	7		

	(b)	Ansv	Answer in $1-2$ lines only (any <b>four</b> ).							
		(1)	How is meat preserved?							
		(2)	Name two ionizing radiations.							
		(3)	Who discovered the canning process?	•						
		(4)	What is aseptic handling?	1						
		(5)	Give two names of chemical preservatives.							
		(6)	What 'nisin'?	7						
3.	(a)	Expl	ain mushrooms and spirulina as food.	14						
			OR							
		(1)	Describe process of cheese making in brief.	7						
		(2)	Write a note on yogurt.	7						
	(b)	Ansv	ver in 1 – 2 lines only (any three).	3						
		(1)	Name the organism used for bread making.							
		(2)	Give two examples of soft cheese.							
		(3)	Name the organisms used as SCP.							
		(4)	What is kefir?							
		(5)	Define 'prebiotics'.							
4.	(a)	Explain microbiological criteria of food safety.								
			OR							
		(1)	Describe the method for determination of pasteurization efficiency.	7						
		(2)	Discuss the tests for identification of specific group or species of							
			microorganisms.	7						
		A								
	(b)	Ansv	ver in 1 – 2 lines only (any three).	3						
		(1)	Define CFU.							
A		(2)	What is coliform bacteria?							
	M	(3)	What is MBRT? Give it's use.							
		(4)	What is the significance of MPN?							
		(5)	Name two agencies for quality control, labelling and testing of foods.							

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