

**AP-111**

April-2022

B.Sc., Sem.-IV

**CC-205 : Microbiology  
(Food and Dairy Microbiology)****Time : 2 Hours]****[Max. Marks : 50**

- Instructions :** (1) All questions in **Section-I** carry equal marks.  
 (2) Attempt any **Three** questions in **Section-I**.  
 (3) **Section-II** is **COMPULSORY**.

**SECTION - I**

1. (A) Write a note on microbial flora of fruits and vegetables. 7  
 (B) Discuss the extrinsic factors affecting kinds and numbers of micro-organisms in food. 7
2. (A) Describe bacteria as food poisoning agents. 7  
 (B) Briefly describe the milk born infections. 7
3. (A) Write a note on food preservation by ionizing and non-ionizing radiations. 7  
 (B) Describe the spoilage of milk and milk products. 7
4. (A) What do you mean by food preservation ? Describe the use of any one high temperature method for food preservation. 7  
 (B) Write a brief account for spoilage of canned foods. 7
5. (A) Briefly describe the process of cheese making. 7  
 (B) Write a note on cultured buttermilk and acidophilus milk. 7
6. (A) Describe the probiotics and synbiotics. 7  
 (B) What is a starter culture ? Describe the use of starter culture for dairy products. 7
7. (A) Describe grading of milk in detail. 7  
 (B) Describe any one biological method – CFU or MPN. 7

8. (A) Give a brief note on microbiological criteria of food safety. 7  
(B) How do we determine the efficiency of pasteurization ? Write a note on any one method. 7

### SECTION – II

9. Answers the following in 1-2 lines (any 8) : 8
- (1) Write an example of food borne infection caused by virus.
  - (2) Write names of any two mycotoxins.
  - (3) Name one pathogenic protozoan.
  - (4) Write two names of bacteria, responsible for food borne infections.
  - (5) Write two examples of soft cheese.
  - (6) What is sterilization ?
  - (7) Give two names of chemical preservatives.
  - (8) Name two organisms causing soft rot in vegetables.
  - (9) What is yogurt ?
  - (10) Give two examples of Prebiotics.
  - (11) Write two benefits of using spirulina as a food.
  - (12) Name the organism used for bread making.
  - (13) Write use of MBRT.
  - (14) Give the full form of FDA & BIS.
  - (15) What are coliform bacteria ?
  - (16) Write full form of FSSAI.
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