AD-3232
B. Sc. (Microbiology) (Sem. VI) Examination
March/April – 2015
MB-17 : Principles of Food Microbiology

Time : 2 Hours] [Total Marks : 50
Instructions :

(1) Figures to the right indicate full marks of the question.
(3) Draw neat and labeled diagrams whenever necessary.

1 Give Specific answers :
(a) What do you mean by synbiotics? How does it provide good intestinal health?
(b) Which nutrient is generally added in milk fortification? Why?
(c) What is USDA? State its function.
(d) Define \(a_w\) Name 4 foods having higher \(a_w\) value.
(e) Name the raw ingredients and microbes used for fermentation, in preparation of sauerkraut and soy sauce.
(f) Why Kefir is considered as unique fermented milk product?

2 Explain/comment on any two of the following :
(a) Justify, "Cheese preparation involves many steps and use of different microorganisms".
(b) Justify, "Wine and beer both are alcoholic beverages but their production processes differ significantly".
(c) Justify, "There are various methods for detecting presence of pathogens in food".

AD-3232] [Contd...
3 Discuss any two of the following:
(a) Discuss use of drying, low temperature and GRAS chemicals in preservation of food.
(b) Briefly explain various kinds of spoilage found in canned food.
(c) What are the different cultivation methods and benefits of mushroom? Explain major steps of mushroom production.

4 Write short notes on any two of the following:
(a) Composition of milk.
(b) Appertization.
(c) Spoilage of vegetables.