



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)

नीचे दृशावेक निशानीवाणी विगतो उत्तरवही पर अवश्य कपवी. Fillup strictly the details of signs on your answer book.	Seat No. :
Name of the Examination :	<input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>
<input type="text" value="B. SC. (MICROBIOLOGY) (SEM. VI)"/>	<input type="text" value="Student's Signature"/>
Name of the Subject :	
<input type="text" value="MB-17 : PRINCIPLES OF FOOD MICROBIOLOGY"/>	
Subject Code No. : <input type="text" value="3"/> <input type="text" value="2"/> <input type="text" value="3"/> <input type="text" value="2"/> Section No. (1, 2,.....) : <input type="text" value="Nil"/>	

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

- 1 Give Specific answers : 12
- (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 : 12
- (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".

- 3** Discuss any **two** of the following : **16**
- (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 : **10**
- (a) Composition of milk.
 - (b) Appertization.
 - (c) Spoilage of vegetables.
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