



# RAN-1166

## B.Sc. - Microbiology Sem-VI Examination

March / April - 2019

### MB 17: Principles of Food Microbiology

Time: 2 Hours ]

[ Total Marks: 50

#### સૂચના : / Instructions

1.

નીચે દર્શાવેલ નિશાનીવાળી વિગતો ઉત્તરવહી પર અવશ્ય લખવી.  
Fill up strictly the details of signs on your answer book

Name of the Examination:

B.Sc. - Microbiology Sem-VI

Name of the Subject :

MB 17: Principles of Food Microbiology

Subject Code No.:

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Seat No.:

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Student's Signature

2. Figures to the right indicate full marks of the questions.
3. Draw neat and labeled diagrams wherever necessary.

#### Q.1 Give specific answers:

[12]

- (a) Differentiate between Pasteurization and Sterilization.
- (b) Define: Appertization and Probiotics.
- (c) Give the binomial name of two edible mushrooms.
- (d) Name the raw materials and micro organisms used in preparation of Sufu.
- (e) Why is Kefir considered as unique fermentation milk product?
- (f) Name the starter culture used for Acidophillus milk and state its therapeutic importance.

**Q.2 Explain/Comment on any two of the following: [12]**

- (a) Food acts as a substrate for microorganisms.
- (b) Various organisms are responsible for spoilage of heated canned food.
- (c) Milk is a good source for growth of microorganisms.

**Q.3 Attempt any two of the following in detail: [16]**

- (a) Give the uses of low temperature for preservation of different food items.
- (b) Elaborate on spoilage of vegetables and fruits.
- (c) Discuss importance and basic production of Mushroom.

**Q.4 Write short notes on any two of the following: [10]**

- (a) Methods of testing and grading of milk.
  - (b) Preservation of milk and milk products.
  - (c) Production of beer.
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