



Seat No. : \_\_\_\_\_

**TA-130**

**April-2013**

**B.Sc. SEM. IV**

**MICROBIOLOGY (205)**

**(Food & Dairy Microbiology)**

**Time : 3 Hours]**

**[Max. Marks : 70**

- Instructions :**
- (1) Figures on right indicate marks.
  - (2) **All** questions carry equal marks.
  - (3) Draw neat diagrams wherever necessary.
  - (4) Write the number of question & subquestion very clearly.

1. Describe the following : (any **two**) **14**
  - (a) Food as a substrate for microorganisms.
  - (b) Intrinsic factors affecting the kind and number of organisms in food.
  - (c) Food borne infections.
  - (d) Food poisoning caused by bacteria.
  
2. Explain the following : (any **two**) **14**
  - (a) Biochemical changes caused by microbes in food.
  - (b) Spoilage of canned food.
  - (c) Food preservation by use of low temperature.
  - (d) Food preservation by use of radiations.
  
3. Describe the following : (any **two**) **14**
  - (a) Process of cheese making.
  - (b) Probiotics.
  - (c) Bread as a fermented food product.
  - (d) Mushrooms as a human food.

4. Explain the following : (any **two**) **14**
- (a) Direct microscopic observation of food sample.
  - (b) Methods for identifying an unknown organism in food sample.
  - (c) Resazurin test for gradation of milk.
  - (d) Phosphatase test for checking efficiency of pasteurization.
5. Answer in 1-2 sentences : **14**
- (1) Name one mold that causes food poisoning.
  - (2) Name one milk borne disease.
  - (3) Name the type of toxin produced by S. aureus.
  - (4) Name one organism causing spoilage of canned food.
  - (5) What is pasteurization ?
  - (6) Name one chemical preservative of food.
  - (7) What is plasmoptysis ?
  - (8) What is starter culture ?
  - (9) Name the yeast that is used as feed.
  - (10) Which organism is involved in production of yoghurt ?
  - (11) What is kefir ?
  - (12) What is cfu ?
  - (13) Name acid fast organism likely to be present in milk.
  - (14) What is MPN ?
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