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**1006E559**

Candidate's Seat No : \_\_\_\_\_

**M.Sc Sem.-2 Examination**

**P - 410**

**Life Science**

**June 2022**

**Time : 2-00 Hours]**

**[Max. Marks : 50**

**Instructions:**

All questions in Section I & II carry equal marks  
Illustrate your answers with neat diagrams wherever necessary.

**Section- I Answer in detail ( Any Six)**

**[42]**

- 1 Discuss about application of HACCP Principles with example
- 2 What is Plan Stringency? And explain about problem involved in
- 3 Explain about ICMSF sampling planning in detail
- 4 Explain about vegetables and vegetables products spoilage
- 5 Discuss any four intrinsic factors affecting the microbial growth in food
- 6 Write a note on beneficial effect of Probiotics
- 7 Discuss about scope and development of Food microbiology
- 8 Discuss about spoilage of Milk and Butter
- 9 Write a Note on: Spoilage and preservation of Cereals.
- 10 Give the reasons of microbial examination of food and explain in detail about Sampling
- 11 Explain food spoilage principal and types of food spoilage.
- 12 Discuss about methods of enumerating microorganisms of foods

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**Section -II Answer in short ( Any eight)**

**[08]**

- 1 What are the Types of Microbiological Sampling Plans
- 2 What are accepted standard for *Staphylococcus aureus* frozen in crab meat
- 3 Name one organism which is highly potent toxin in food
- 4 Enlist major topic interested for food microbiologist
- 5 Define: indicator organism
- 6 Define : Microbiological Specification
- 7 Define: Mesophiles
- 8 Give four example of fermented food
- 9 Define: Fermented Food
- 10 Write down name of 2 microorganism which cause vegetable spoilage
- 11 Define: Probiotics
- 12 Define: Mesophiles
- 13 Write equation of water activity
- 14 Define: Food Spoilage

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