

Seat No. : _____

AL-132

April-2025

B.Sc., Sem.-IV (NEP)

DSC-C-MIC-242 T : Microbiology (Major)

(Food and Dairy Microbiology)

Time : 2:00 Hours]

[Max. Marks : 50

- Instructions :**
- (1) All questions are compulsory.
 - (2) Figure on the right indicates marks.
 - (3) Mention correct question number against the answer.
 - (4) Draw figures wherever necessary.

1. What is food spoilage ? Discuss microbial spoilage of fresh foods. **10**

OR

1. (a) Describe microbial flora of fruits and vegetables. **5**
- (b) Why is food considered as a substrate for micro-organisms ? **5**

2. What is food poisoning ? Explain the role of bacteria in food poisoning. **10**

OR

2. (a) Explain cultural techniques used for the microbiological examination of foods. **5**
- (b) Explain protozoa borne food infections. **5**

3. What is food preservation ? Explain high temperature as a method of food preservation. **10**

OR

3. (a) Write a short note on bacteriocins as a food preservative agent. **5**
- (b) Briefly explain general principles of food preservation. **5**

4. Describe role of microbes in production of different types of cheese. **10**

OR

4. (a) Write a note on Sauerkraut. **5**
- (b) Write a note on mushroom cultivation. **5**

5. Give short and specific answers in **1-2** lines only : (any **10** out of **12**)

10

- (1) What are the sources of contamination of foods ?
 - (2) Name any two intrinsic factors affecting food quality.
 - (3) What is rancidity ?
 - (4) Name the two fungi causing ergotism.
 - (5) Enlist two viruses causing food-borne infections.
 - (6) What is botulism ?
 - (7) Write the full forms of LTH and HTST.
 - (8) Define cold sterilization.
 - (9) Write two examples of chemical preservatives.
 - (10) What are probiotics ? Write any one health benefit of it.
 - (11) What is Agmark ?
 - (12) Name the organisms used in yogurt preparation.
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