

MSc Sem.-2 Examination

410

Food Science

May-2025

Time : 2-30 Hours]

[Max. Marks : 70

Instructions:

All questions are compulsory.

Illustrate your answers with neat diagrams wherever necessary.

Question - 1**Write the following**

- i) Distinguish between "Quality Control" and "Quality Assurance". Discuss any two aspects influencing quality assurance in food-processing industry. [07]
- ii) Explain types of ICMSF sampling plans with suitable examples [07]

OR

- i) Discuss components of HACCP concept and their significance. [07]
- ii) Discuss types of Quality Criteria and their significance [07]

Question - 2**Write the following**

- i) Give the reasons of microbial examination of food and explain in detail about Sampling [07]
- ii) Explain different common microbiological method for microbial examination of food [07]

OR

- i) Give the reasons of microbial examination of food and explain in detail about Sampling [07]
- ii) Enlist factors affecting Microbial growth in Food and describe extrinsic factors. [07]

Question - 3**Write the following**

- i) Explain major types of Food Spoilage [07]
- ii) Write a Note on: Spoilage and preservation of Milk and Butter. [07]

OR

- i) Explain major types of Food Spoilage. Explain principal of Food Spoilage [07]
- ii) Write a Note on: Spoilage of Vegetables and Fruits [07]

Question - 4**Write the following**

- i) Write a note on cleaning routines [07]
- ii) Explain about chemical preservatives [07]

OR

- i) Explain about water qualities and uses in cleaning [07]
- ii) Explain about Huddle concept [07]

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Question - 5

Attempt any seven out of twelve

[14]

- i) What is ICMSF
 - ii) Name four organism which is highly potent toxin in food
 - iii) Write four fermented food
 - iv) Write equation of Water activity
 - v) Define: Bacteriostatic
 - vi) What is pre-rinsing
 - vii) Which are the autoclaving conditions.
 - viii) What is optimum condition of growth of bacteria?
 - ix) Define: Huddle Concept
 - x) What is inhibitory action of high temperature preservation
 - xi) Define: CIP and CFU
 - xii) What are accepted standard for *Staphylococcus aureus* frozen in crab meat
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