

MSc Sem.-2 Examination

410

Life 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) Write a Note on types of microbial 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 Poultry and egg product [07]

Question - 2**Write the following**

- i) Explain the significance of raw material control and the procedures involved. [07]
- ii) Explain about ICMSF sampling planning in detail [07]

OR

- i) Explain the significance of raw material control and the procedures involved. [07]
- ii) Discuss about problem involved in safety of food. [07]

Question - 3**Write the following**

- i) Write a note on sampling rate and sampling technique [07]
- ii) Write a note on Source of microorganism in food [07]

OR

- i) Give a detailed account on "Microbial examination of food". [07]
- ii) Discuss any four intrinsic factors affecting the microbial growth in food [07]

Question - 4**Write the following**

- i) Write a note on cleaning practices [07]
- ii) Write a note on modified atmosphere Preservation [07]

OR

- i) Discuss use of low temperature methods for preserving foods [07]
- ii) Explain about food preservation by drying [07]

(P.T.O)

N272-2

Question - 5

Attempt any seven out of twelve

[14]

- i) What is Gross Clean
- ii) Give four example of chemical Preservatives
- iii) Define: Thermopiles
- iv) Write equation of relative humidity
- v) Define: Bactericidal
- vi) What is post-rinsing
- vii) What is antimicrobial action of Drying.
- viii) Enlist major topic interested for food microbiologist
- ix) Define: Huddle Concept
- x) What is inhibitory action of low temperature preservation
- xi) Define: CIP and CFU
- xii) At which temperature and pressure all spores are killed