

Seat No. : _____

AK-118

April-2015

B.Sc., Sem.-IV

Microbiology

MI 205 Food and Dairy Microbiology

Time : 3 Hours]

[Max. Marks : 70

- Instructions :** (1) All questions are compulsory and carries equal marks.
(2) Mention correct question number against the answer.

1. Answer any **two** : **14**
- (1) Explain major food borne infections.
 - (2) Explain intrinsic and extrinsic factors affecting microbial flora of food.
 - (3) Explain microbial flora of fruits and vegetables.
 - (4) Write a note on food poisoning by mold.
2. Explain any **two** : **14**
- (1) Spoilage of milk and milk products.
 - (2) Biochemical changes caused by microbes during food spoilage.
 - (3) General principles for food preservation.
 - (4) Pasteurization.
3. Write a note on any **two** : **14**
- (1) Acidophilus milk.
 - (2) Processing of Cheese.
 - (3) Probiotics, prebiotics and synbiotics.
 - (4) Spirulina as a food.

4. Answer any **two** : **14**

- (1) Discuss methods used for identification of specific group or species of microorganisms present in food.
- (2) Explain grading of milk by resazurin test.
- (3) Describe acid fast staining and its importance in milk analysis.
- (4) Discuss microbial criteria for food safety.

5. Answer briefly : **14**

- (1) Name two saccharolytic bacteria present in milk.
 - (2) Name two foods having natural antimicrobial agents.
 - (3) Name two bacteria causing food poisoning.
 - (4) Name two microorganism causing rotting of fruits.
 - (5) What is putrefaction ?
 - (6) Name two organisms causing thermophilic anaerobe spoilage of canned food.
 - (7) Name two ionizing radiations.
 - (8) Define starter culture.
 - (9) Name two bacteria involved in fermentation of yogurt.
 - (10) What are kefir grains ?
 - (11) Name two edible mushrooms.
 - (12) What is full form of WHO ?
 - (13) Define coliform.
 - (14) Define colony forming unit.
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