



**BS-1367**      Seat No. \_\_\_\_\_

**B. Sc. (Sem. - IV) (Microbiology) Examination**

**April/May - 2014**

**MI - 205 : Food & Dairy Microbiology**

Time : 3 Hours]

[Total Marks : 70

1    Answer multiple choice questions from the                      14  
following :

- (i) Which of the following is an example of "Edible Fungus" ?
  - (a) S.lactis,
  - (b) P.vulgaris
  - (c) A. bisporus
  - (d) S. cremoris
- (ii) Which of the following is a method for quantification of coliforms ?
  - (a) MBRT
  - (b) MPN
  - (c) Presumptive Test
  - (d) SPC
- (iii) The process of canning was discovered by \_\_\_\_\_
  - (a) S. Winogradsky
  - (b) Paul Ehrlich
  - (c) Nicholas Appert
  - (d) Robertkoch

- (iv) Which test is used to determine the efficiency of pasteurisation ?
  - (a) Phosphatase test
  - (b) Acid-fast staining
  - (c) MPN
  - (d) SPC
- (v) Salmonellosis is a type of.....
  - (a) Food-borne Intoxication
  - (b) Food borne Infection
- (vi) Which of the following is a Fermented Milk Product ?
  - (a) Green Olives
  - (b) Cheese
  - (c) Sauerkraut
  - (d) Pickles
- (vii) Which of the following is not a method of pasteurisation ?
  - (a) HTST
  - (b) UHT
  - (c) RAD
  - (d) LTH

**2** Give very short answers any five of the following : **10**

- (i) Mention the Time-Temperature Regime for HTST Method.
- (ii) What is the application of Resazurin Test ?
- (iii) Give full forms of : MBRT, TVC
- (iv) Define : Spoilage
- (v) Enlist various milk-borne diseases
- (vi) What are Mycotoxins ?
- (vii) What are probiotics ?

**3** Answer any three of the following in short : **12**

- (i) Mention the principle and application of phosphatase test.

- (ii) Microbiology of Bread Production.
- (iii) Starter cultures and their Role in Dairy Industries.
- (iv) Mention the tests used for Quality Assessment of Milk.
- (v) Enlist various sources for contamination of Food and Food Products.

**4** Answer any four questions in brief : **16**

- (i) Microbiology of Sauerkraut production.
- (ii) Biochemical changes caused by microbes in food.
- (iii) Methods for the preservation of foods.
- (iv) Methods for quantitative analysis of coliforms.
- (v) Microbial spoilage of Fresh Foods.
- (vi) Discuss about prebiotic, probiotic and synbiotic.

**5** Write short notes on any three of the following : **18**

- (i) SCP : Its types, production and nutritional value.
- (ii) Microbiological spoilage of milk and milk products.
- (iii) Staphylococcal Food Poisoning.
- (iv) Cheese : Its production and Microbiology associated with
- (v) Pasteurisation : As a method for preservation of milk.