

**B.Sc.(Hons.) Sem-IV Examination, 2022**  
**Subject- Microbiology**  
**Paper: CC10 (Food and Dairy Microbiology)**

**FM-40**

**Time 2 hours**

**Q. 1. Answer *any five* from the following:                      2 x 5 = 10**

- (i) Give examples of two bacteria responsible for spoilage of meat.
- (ii) Write the full form of FSMS, GMP.
- (iii) What is acidophilus milk?
- (iv) What is Kefir?
- (v) Define sanitization and cleanliness.
- (vi) What role does water activity play in food spoilage?
- (vii) What is Radappertization and Radicidation ?
- (viii) Define coliform

**Q2 Answer any two from the following:                      5 x 2 = 10**

- (a) Define probiotic and prebiotic with examples                      2.5 x 2=5
- (b) Compare food borne infection and food intoxication with examples. 5
- (c) Give example of each type                      1x5=5
  - (i) Physical hazard in food.
  - (ii) Bacteriocin.
  - (iii) Food borne viral disease
  - (iv) Dairy starter
  - (v) Bio preservative
- (d) Why nitrite or nitrate are not used to preserve plant food products? Mention the role of nitrite and nitrate to preserve meat.                      2+3=5

**3. Answer *any two* from the following:                      10 x 2 = 20**

- (a) What do you mean by a rapid and conventional method of detection of food borne pathogen? Compare those two detection methods. Briefly describe any two rapid detection methods.                      2+3+5=10

(b) Give two examples of fermented milk products of Indian origin . Give an example of starter culture used in cheese fermentation. Mention the steps involved in cheese fermentation. 2+2+6=10

(c) What do you mean by intrinsic factors of food? Write a short note on such factors. 2+8=10

(d) Write short note (any two)

5 x 2 =10

(i) Food intoxication by *Clostridium botulinum*

(ii) Spoilage of meat

(iii) Food preservation by applying heat.