

The H.N.S.B. Ltd. Science College, Himatnagar

Internal Theory Examination, March - 2017

B.Sc. Semester-4

Sub: Microbiology

Date: 15/03/2017

Time: 1½ hr

Marks: 40

Paper : CC MI 402 FOOD & DAIRY MICROBIOLOGY

Part –A Give answer of following.

[05]

Q.1 Organism which are used as starter culture in dairy product

- (A) *Bifidobacterium spp.* (B) *Lactobacillus acidophilus*
(C) *Propionibacterium shermanii* (D) All of above.

Q.2 Which of the following microorganism cause amoebiasis?

- (A) *B.subtilis* (B) *Clostridium botulinum*
(C) *P.aeruginosa* (D) *Entamoeba histolytica*

Q.3 Which organism is responsible for spoilage of refrigerated fresh animal Product

- (A) *Campylobacter spp.* (B) *Pseudomonas spp*
(C) *Acetobacter spp.* (D) *Xanthomonas spp.*

Q.4 In the LTST pasteurization process temperature apply

- (A) 72 °C (B) 121 °C
(C) 62.8 °C (D) 100 °C

Q.5 Rancidity caused by organism posses enzyme

- (A) Lipase (B) Phosphatase
(C) Protease (D) Nuclease

PART-B Answer any five of following.

[05]

Q.7 Give examples of halogen used as a antimicrobial agent.

Q.8 Full form of MTCC & ATCC.

Q.9 Define :chemically defined media..

Q.10 Give the examples of perishable food.

Q.11 What is the difference between cultured buttermilk & Bulgarian buttermilk.

Q.12 Give full form of HTST.

Q.13 Which protein is present in milk?

PART-C Answer any three of the following. [06]

Q.14 What is probiotic ?

Q.15 Who gave pasteurization process? Describe its two type.

Q.16 Define food spoilage & give of food spoilage bacteria.

Q.17 Explain :MPN

Q.18.Explain : Mycotoxin.

Q.19. Which type of bacteria are used in culturing of yogurt?

PART-D Answer any four of the following. [12]

Q.20 Discuss about food born disease : Salmonellosis

Q.21 Spoilage of milk & milk production.

Q.22 Microbiology of canned food spoilage.

Q.23 Radiation & osmotic pressure as method for food preservation.

Q.24 Discuss spirulina as a source of food.

Q.25 Short note on : fermentation & rancidity.

PART-E Answer any two of the following. [12]

Q.26 Describe in detail methods of preservation : Pasteurization & Canning

Q.27 Explain food poisoning

Q.28 Short note: MBRT Test

Q.29 Cheese production.

-: Best of Luck:-