

(SECTION-A)

Write Any ten from the following.

(10)

- (1) Name any three bacteria which is present in Milk.
- (2) Define Contamination.
- (3) Define Microbial Spoilage.
- (4) Define Blanching Process.
- (5) Define Canning.
- (6) Give Standard Criteria for Moist heat Sterilization.
- (7) Name any three Bacteria that Causes the Food Spoilage.
- (8) Name the Bacteria that Causes egg Spoilage.
- (9) List out the Biochemical Changes Caused during Spoilage by Microorganism.
- (10) Name any two Milk borne diseases.
- (11) Define Pasteurization.
- (12) Give full name of GMP.

(SECTION-B)

Write any three from following.

(6)

- (1) List out name of Companies which have role in food Safety and quality Control.
- (2) Explain Direct Microscopic Method.
- (3) List out the Morphological Characters used during Colonies Study.
- (4) List out the types of Cheese.
- (5) What do you mean by Kafir and kumiss.

(SECTION-C)

Write any four from following.

(12)

- (1) Give the difference between Prebiotics and Probiotics.
- (2) Explain Mushrooms as a food.
- (3) Explain Canning Process.
- (4) Explain Phosphatase test and Resazurin test.
- (5) Explain Indicators of food safety.
- (6) Define Quality Control , GMP and Starter Culture.

(SECTION-D)

Write any two from following.

(12)

- (1) Explain MPN and SPC.
- (2) List out the general Principles for food preservation and explain any three.
- (3) Explain Bread as a Fermented Food Product.
- (4) Explain Cheese as a Fermented food Product.