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NY—156—2023

FACULTY OF SCIENCE

M.Sc. (First Year) (First Semester) EXAMINATION

NOVEMBER/DECEMBER, 2023

(New/CBCS Pattern)

MICROBIOLOGY

Paper—MB—103

(Food and Dairy Microbiology)

(Saturday, 9-12-2023)

Time : 10.00 a.m. to 1.00 p.m.

Time—3 Hours

Maximum Marks—75

N.B. :— (i) Attempt all questions.

(ii) All questions carry equal marks.

(iii) Draw neat labelled diagrams wherever necessary.

1. Discuss in detail process of soy sauce production w.r.t. microorganisms and biochemical activities involved. 15

Or

Write in brief on :

- (a) Indian fermented food 8
- (b) Sauerkraut. 7

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2. Describe general types of microbial spoilage of foods. Write a note on factors affecting kind and rate of spoilage. 15

Or

Write short notes on :

- (a) Traditional methods of food preservation. 8
- (b) Minimal processing technology for preservation of fresh food. 7
3. Differentiate between foodborne intoxication and foodborne infection with suitable example. 15

Or

Explain the following :

- (a) Phycotoxin. 8
- (b) HACCP system. 7
4. Describe molecular diagnostic techniques for detection of foodborne pathogens. 15

Or

Write in brief on :

- (a) Pros and cons of genetically modified food. 8
- (b) Application of pectinase in food industry. 7

5. Answer the following (any *three*) :

15

- (a) Explain biochemical activities in vinegar fermentation
- (b) Antioxidants used as food preservative
- (c) Write a short note on role of FDA
- (d) Utilization of Dairy byproduct
- (e) Biosensor.