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CS/OT – 191

**V Semester B.Sc. Examination, March 2023
(CBCS) (F + R)
MICROBIOLOGY – VI
Food and Dairy Microbiology**

Time : 3 Hours

Max. Marks : 70

Instructions : i) Answer **all** the Sections.
ii) Draw diagrams **wherever** necessary.

SECTION – A

I. Write brief notes on the following :

(5×2=10)

- 1) LTLT
- 2) Aflatoxin
- 3) Biopreservation
- 4) HACCP
- 5) Prebiotic.

SECTION – B

II. Answer **any four** of the following :

(4×5=20)

- 6) Write a short note on staphylococcal food poisoning.
- 7) Give a brief account on various types of microbes in milk.
- 8) Write a short note on food sanitation and control.
- 9) Write a note on Probiotics.
- 10) Discuss the production of fungal lipids.

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SECTION – C

III. Answer **any three** of the following :

(3×10=30)

- 11) Explain in detail on food as a substrate for the growth of microbes.
- 12) Explain the classification of cheese. Give a detailed account on the production of Cheddar cheese.
- 13) Give a detailed account on food preservation by canning.
- 14) Explain the rapid platform tests to determine the quality of milk.
- 15) Explain sterilization and dehydration as a method of preservation of milk.

SECTION – D

IV. Answer in **one** line only :

(10×1=10)

- 16) Sodium benzoate
- 17) SPC
- 18) Souring
- 19) Endotoxin
- 20) Clostridium botulinum
- 21) Lactose
- 22) Freezing
- 23) Grey mould rot
- 24) FSSAI
- 25) Whiskers.