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24-MB-41

**M.Sc. IV SEMESTER [MAIN/ATKT] EXAMINATION
JUNE - JULY 2024**

MICROBIOLOGY

Paper - I

[Food and Dairy Microbiology]

[Max. Marks : 75]

[Time : 3:00 Hrs.]

[Min. Marks : 26]

Note : Candidate should write his/her Roll Number at the prescribed space on the question paper.
Student should not write anything on question paper.
Attempt five questions. Each question carries an internal choice.
Each question carries **15 marks**.

Q. 1 Describe the process of production of bread and vinegar. (15 Marks)

OR

Write short note on -

- i) Single Cell Protein.
- ii) Probiotic and Prebiotics.

Q. 2 Describe the methods for the microbiological examination of foods. (15 Marks)

OR

Write short notes on -

- i) Microbiological quality standards of food.
- ii) Bacterial food intoxications.

Q. 3 Describe the methods of preservations of food by high and low temperature. (15 Marks)

OR

Write short notes on -

- i) Chemical preservatives.
- ii) Principles of Food Preservation.

Q. 4 What is Pasteurization ? Describe methods of pasteurization. (15 Marks)

OR

P.T.O.

Write short note on -

- i) Milk Borne Diseases.
- ii) Grades of Milk on the basis of Microbiological analysis.

Q. 5 Describe the Utilization and disposal of dairy by products.

(15 Marks)

OR

Write short note on -

- i) Cultured butter milk.
- ii) Types of Cheese.

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