April-2018 Seat No._____

B.Sc. Sem.IV Microbiology

Time: 3:00 Hours] **BSCC405B Microbiology of Food and Milk** **[Max. Marks 70**

Q.1 Answer any two. 14

a) List and explain intrinsic factors that influence growth of microbes in food.

b) Explain food spoilage in fruits and vegetables.

c) Explain role of low and high temperature in controlling food spoilage.

d) Describe changes caused by micro-organisms during food spoilage.

Q.2 Answer any two. 14

a) Short note : Methylene Blue Reductase test.

b) Short note : Standard plate count.

c) Food Borne intoxication.

d) Short note : ElISA'S in food borne disease.

Q.3 Explain any two. 14

a) List fermented milk products and give detail of any two.

b) Short note : Single cell Protein.

c) Short note : Cheese production.

d) Short note : Sauer kraut and Silage.

Q.4 Write short note on any two. 14

a) Genetically modified foods.

b) Probiotics and its benefits.

c) Food amendments.

d) Any two rapid methods for detection of food borne pathogens.

Q.5 Answer in one or two lines. 14

1. Give two example of bio preservatives.
2. Indicate time and temp. Used in pasteurization.
3. Give examples of types of cheese.
4. Name two pre biotic food.
5. Define Thermo bacteriology.
6. Give examples of reduced culture media used for food assay.
7. Define : Bacteriocin.
8. What do syn biotics mean ?
9. Give examples of fluorescent dye used in fluorescent antibody test.
10. What is predictive microbiology ?
11. Name two molecular techniques used to detect food borne disease
12. Name natural enzyme present in raw milk.
13. Name two organism that cause food spoilage.
14. State one benefit of genetically modified food.