FACULTY OF SCIENCE
M.Sc. III-Semester Examination, January 2018
Subject: MICROBIOLOGY
Paper: I
Food Microbial Technology

Time: 3 hours
Max. Marks: 80

Note: Answer all questions from Part-A and Part-B. Each question carries 4 marks in Part-A and 12 marks in Part-B.

PART – A (8 x 4 = 32 Marks)
(Short Answer Type)

1. Health aspects of fermented foods
2. Sauerkraut
3. Kefir
4. GM probiotics
5. Chemical detoxification of mycotoxins
6. MBRT
7. Food spoilage microorganisms
8. Functions of quality control

PART – B (4 x 12 = 48 Marks)
(Essay Answer Type)

9. a) Explain the production and cultivation of different types of mushrooms.
   OR
   b) Describe the processing and significance of fermented food products.

10. a) Explain the various microbial products of milk.
    OR
    b) Describe the properties and beneficial effects of probiotics.

11. a) Explain the factors governing the food spoilage.
    OR
    b) Describe the various methods of food preservation and add a note on food safety issues.

12. a) Explain the various methods of quality assessment of foods.
    OR
    b) Describe the screening and detection of pathogens in food.