

Q.P. Code – 42544

**Fifth Semester B.Sc. Degree Examination,
October/November 2019**

(CBCS Semester Scheme)

Microbiology

Paper VI (MBT 5.2) – FOOD AND DAIRY MICROBIOLOGY

Time : 3 Hours]

[Max. Marks : 90

Instructions to Candidates :

1. *Answer ALL questions.*
2. *Draw the diagrams wherever necessary.*

PART – A

Answer any **TEN** questions in 1 or 2 sentences :

(10 × 2 = 20)

1. Water Activity
2. Physical properties of milk
3. Whiskers
4. Yeast in milk
5. Proteolysis
6. Stormy fermentation
7. Dehydration
8. Acetate
9. Viable colony count
10. MBRT
11. Acidophilus milk
12. Sauerkraut.



PART- B

Answer any **EIGHT** of the following :

(8 × 5 = 40)

13. Explain the concept of clean milk in NDDB norms.
14. What are the major sources of contamination in milk?

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15. Give an account of spoilage of canned foods.
16. Explain lactic acid fermentation in milk.
17. Give an account of :
 - (a) Botulism
 - (b) Pasteurization.
18. Give an account of :
 - (a) Freezing
 - (b) Mastitis.
19. Give an account of chemical preservation of food.
20. Describe standard plate count.
21. Explain the production of cultured butter milk.
22. Explain the production of yeast for SCP.

PART – C

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

(3 × 10 = 30)

23. Explain the various factors affecting growth and activity of microorganisms in food.
24. Discuss food sanitation and control.
25. Explain physical methods of food preservation in detail.
26. List the different techniques involved in microbial examination of food.
27. Explain the production of cottage cheese.