C.U.SHAH UNIVERSITY
Summer Examination-2016

Subject Name : Food & Dairy Microbiology
Subject Code : 4SC06FDM1   **Branch: B.Sc.(Microbiology)**

Semester : 6   Date :   11/05/2016   Time : 02:30 To 5:30   Marks : 70

Instructions:
   (1) Use of Programmable calculator & any other electronic instrument is prohibited.
   (2) Instructions written on main answer book are strictly to be obeyed.
   (3) Draw neat diagrams and figures (if necessary) at right places.
   (4) Assume suitable data if needed.

Q-1	**Attempt the following questions:**	**(14)**
a)	Enlist principles of food preservation	1
b)	Write name of common black bread mold	1
c)	Define water activity	1
d)	Define Redox potential	1
e)	Enlist any four microorganisms responsible for spoilage of Meat	1
f)	What is coliform bacteria?	1
g)	Enlist any four bacteria present in human intestine	1
h)	What is TTP?	1
i)	What is D value?	1
j)	What is F value?	1
k)	What is Z value?	1
l)	Write any two enteric virus	1
m)	Enlist any two Gram positive spore forming bacteria important in food	1
n)	What is HUS?	1

Attempt any four questions from Q-2 to Q-8

Q-2	**Attempt all questions**	**(14)**
a)	Explain nutrient content of food	**7**
b)	Explain Water activity	**7**
Q-3	**Attempt all questions**	**(14)**
a)	Explain EIEC	**7**
b)	Explain washing as a food preservation method	**7**
Q-4	**Attempt all questions**	**(14)**
a)	Explain EHEC	**7**
b)	Explain wine production	**7**
Q-5	**Attempt all questions**	**(14)**
a)	Explain centrifugation and filtration for food preservation	**7**
b)	Explain important yeast genera in food	**7**

Q-6		**Attempt all questions**	**(14)**
	a)	Explain *Plesiomonas shiegelloides.*	**7**
	b)	Explain *Bacillus cereus.*	**7**
Q-7		**Attempt all questions**	**(14)**
	a)	Explain important mold genera of food in detail (any 4).	**7**
	b)	Explain spoilage of raw meat.	**7**
Q-8		**Attempt all questions**	**(14)**
	a)	Explain *Clostridium perfringens.*	**7**
	b)	Explain food preservation by high heat	**7**