C.U.SHAH UNIVERSITY Summer Examination-2018

Subject Name: Food & dairy Microbiology

	Subject	Code: 4SC04FDM	Branch: B.Sc (Microbiology)			
	Semester	r: 4 Date: 03/05/2018	Time: 10:30 To 01:30 Marks:	70		
	(2) I (3) I		• •			
Q-1		Attempt the following questions	:	(14)		
	a)	Define water activity				
	a) b)	Define thermophiles				
	c)	Define pH				
	d)	Name the extrinsic factors of food that affect microbial activity				
	e)	Define Osmophiles				
	f)	Name any two bacteria responsible for food poisoning				
	g)					
	,	h) Milk can be pasteurized at for and at for				
	i)	Define pasteurization Name the unit of irradiation				
	j) k)	Define lipolysis				
	l)	Expand HTST				
		Expand HACCP				
	n)	List any two diseases of fruits and	vegetables			
Atte	empt any f	four questions from Q-2 to Q-8				
Q-2		Attempt all questions		(14)		
	a) b)	Write a note on food preservation		(7)		
	b)	Write note on food poisoning by C	Clostridium botulinum.	(7)		
Q-3	5	Attempt all questions		(14)		
	a)	Give significance of fermented for		(7)		
	b)	Define mycotoxin. Write a short n	note on aflatoxin	(7)		
Q-4	ļ.	Attempt all questions		(14)		
	a)	Discuss the preservation of fruits a		(7)		
	b)	Describe the chemical changes of	myoglobin during meat processing and curing	(7)		



Q-5		Attempt all questions	(14)
	a)	Write a note on the sources of contamination of milk	(7)
	b)	Define ropiness. Write a note on the color defects caused by microbes in milk	(7)
Q-6		Attempt all questions	(14)
-	a)	What is botulism? Describe in detail	(7)
	b)	Write a note on Listeria monocytogenes	(7)
Q-7		Attempt all questions	(14)
-	a)	Write a note on Plesiomonas shigelloides	(7)
	b)	Discuss the importance of Saccharomyces	(7)
Q-8		Attempt all questions	(14)
•	a)	Write a short note on HACCP	(7)
	b)	Write a note on the importance of moulds in food industry	(7)

