C.U.SHAH UNIVERSITY Winter Examination-2018

Subject Name: Food and Dairy Microbiology

	Subject	Code: 4SC04FDM	Branch: B.Sc (Microbiol	ogy)
	Semester	:: 4 Date: 29/10/2018	Time: 10:30 To 01:30	Marks: 70
	(2) I (3) I	ons: Jse of Programmable calculator & a nstructions written on main answer Draw neat diagrams and figures (if n Assume suitable data if needed.	book are strictly to be obeyed.	rohibited.
Q-1		Attempt the following questions:		(14)
	a)	Name any two food borne diseases		
	a) b)	Define extermophiles	,	
	c)	Name any two chemicals used for	food preservation	
	d)	Name the intrinsic factors of food	-	
	e)	Define halophiles	-	
	f)	Name any two bacteria responsible	e for food poisoning	
	g)	Define canning		
	h)	At what temperature pasteurization	n of milk is done?	
	i)	Define pasteurization	•	
	j)	Name any two fermented dairy pro	oducts	
	k)	Define proteolysis	ible for borne disease. True/Felse	
	l) m)	<i>Listeria monocytogenes</i> is response Expand HACCP	Tote for bothe disease. If the Faise	
	n)	Name the waves used for preservir	ng food by irradiation	
Atte	,	Four questions from Q-2 to Q-8		
Q-2	1	Write short notes on:		(14)
	a)	Food preservation by low temperat		(7)
	b)	Food poisoning by <i>Staphylococcus</i>	s aureus.	(7)
Q-3	6	Write short notes on:		(14)
	a)	Canning.		(7)
	b)	НАССР		(7)
Q-4	ļ	Attempt all questions		(14)
•	a)	Write a short note on yoghurt and	sauerkraut	(7)
	b)	Describe the chemical methods of		(7)



Q-5	Attempt all questions		(14)
-	a)	Write a note on pasteurization	(7)
	b)	Write a short note on probiotic food explaining their significance.	(7)
Q-6		Attempt all questions	(14)
-	a)	Write a short note on <i>Clostridium botulinum</i>	(7)
	b)	Write a note on Yersinia enterocolitica	(7)
Q-7		Attempt all questions	(14)
-	a)	Write a note on <i>Campylobacter jejuni</i>	(7)
	b)	Discuss the importance of Saccharomyces	(7)
Q-8		Attempt all questions	(14)
-	a)	Write a short on Bacillus cerus	(7)
	b)	Write a note on the food preservation by high voltage pulse	(7)

