C.U.SHAH UNIVERSITY Winter Examination-2018

Subject Name: Food & Dairy Microbiology

	Subject	Code: 4SC06FDM1	Branch: B.Sc. (Microbiolog	gy)
	Semester	r: 6 Date: 26/10/2018	Time: 02:30 To 05:30	Marks: 70
	(2) I (3) I			ohibited.
Q-1		Attempt the following question	15:	(14)
Atte	n)	Define pH Define lipolysis Name different methods of dryin Define asepsis Define pasteurization Name any two food additives use Expand HACCP Enlist any two bacteria present in Define proteolysis What is the wavelength range for Name the extrrinsic factors affect Define COD The scientific name of yeast is What is the time and temper pasteurization?	ed for food preservation n human intestine r visible light? cting microbial growth of food.	method of
Q-2	a)	±	microorganisms in food microbiology al in the growth of microorganisms	(14) (7) (7)
Q-3	a) b)	Attempt all questions Describe the preservation of food Describe the role of high tempera		(14) (7) (7)
Q-4	a) b)	Attempt all questions Explain the process of food pres Explain the process of bread pro	5	(14) (7) (7)



Q-5		Attempt all questions	(14)
	a)	Write a short note on Bacillus cereus	(7)
	b)	Write a short note on Plesiomonas shiegelloides	(7)
Q-6		Attempt all questions	(14)
-	a)	Explain spoilage of raw meat.	(7)
	b)	Explain the spoilage of milk and milk products	(7)
Q-7		Attempt all questions	(14)
-	a)	Discuss the process of cheese production.	(7)
	b)	Write a short note on virus	(7)
Q-8		Attempt all questions	(14)
•	a)	Discuss Microbiology of sewage and waste water disposal	(7)
	b)	Discuss the microbiological criteria of foods.	(7)

