	Enrollmo		~ ~		Exam Seat No					
		(C.U.SHA	H UN	NIVERS	SITY				
	Summer Examination-2019									
	Subject Name: Food and Dairy Microbiology									
	Subject Code: 4SC04FDM				Branch: B.Sc (Microbiology)					
	Semester	r: 4	Date: 24/04/2019	•	Time: 02:30 T	To 05:30	Marks: 70			
	(2) I (3) I	Use of Progr nstructions Draw neat d	rammable calculator written on main ans iagrams and figures able data if needed.	swer book a s (if necessa	are strictly to be	obeyed.	prohibited.			
Q-1		Attempt t	he following quest	ions:				(14)		
A 44.	c) d) e) f) g) h) i) j) k) n)	Name any Write full Write full Define BC What is TI Hepatitis i Cholera is Define pro Name the Define psy Define Bla	teurization two chemicals used two food borne dis form of MPN form of HACCP DD DT s caused by bacteria caused by virus. Tr teolysis unit of irradiation ychrophiles unching	ease a. True/ Fa rue/ False						
Au	mpt any i	our questic	ons from Q-2 to Q-	' O						
Q-2	a) b)	Discuss an	all questions by two intrinsic factors are factors responsible by vented?		0 0			(14) (7) (7)		
Q-3	a) b)	Give signi High temp	all questions ficance of fermente erature is considere growth in food. Dis	ed as one of	f the most efficie	ent method f	For preventing	(14) (7) (7)		
Q- 4) a)	_	all questions and sugar can be use	ed in food 1	oreservation?			(14) (7)		



Discuss the methods used in production of following fermented foods:

i) Kumiss

(7)

ii) Kefir

Q-5		Attempt all questions			
	a)	Write a note on the sources of contamination of milk	(7)		
	b)	Probiotics is considered as an essential part of our balanced diet. Discuss the importance of probiotics	(7)		
Q-6		Attempt all questions	(14)		
	a)	What is botulism? Name its causative agent, symptoms, pathology, preventive measures and precautions for it.	(7)		
	b)	Write a note on Vibrio parahaemolyticus	(7)		
Q-7		Attempt all questions	(14)		
	a)	Write a note on	(7)		
		i) Salmonellosisii) Shigellosis			
	b)	Discuss any three methods for detection of food borne pathogens	(7)		
Q-8		Attempt all questions	(14)		
-	a)	Discuss the seven principles of HACCP	(7)		
	b)	High voltage pulse is used in preservation of food. Discuss	(7)		

