	Enrollm	ent No:	Exam Seat No:			
			AH UNIVERSITY	_		
	Summer Examination-2019					
	Subject 1	Name: Food & Dairy Micro	obiology			
	Subject	Code: 4SC06FDM1	Branch: B.Sc. (Microbiology)			
	Semester	r: 6 Date: 25/04/20	Time: 10:30 To 01:30 Marks: 70			
	Instruction	ons:				
	(1) U	Use of Programmable calcula	ator & any other electronic instrument is prohibited.			
			answer book are strictly to be obeyed.			
		Draw neat diagrams and figu Assume suitable data if need	ares (if necessary) at right places.			
	(4) 1	Assume sunable data ii needd	eu.			
Q-1		Attempt the following que	estions:	(14)		
τ -				()		
	a)	Define water activity				
	<b>b</b> )	Define pH				
	c)	Name any two bacteria resp				
	<b>d</b> )	Name any two prokaryotic Define asepsis	microorganisms			
	e) f)		nperature of			
	g)		tion method uses (name of the rays)			
	h)	Name any two milk produc				
	i)	Name the disease caused by				
	j)	Define mycotoxin	•			
	k)	Name the enzyme used in b	bread production			
	<b>l</b> )	•	oonsible for food borne disease			
	m)	•	<u>=</u>			
	n)	Name the enzyme used for	<u> •</u>			
		four questions from Q-2 to	Q-8	(1.4)		
Q-2	a)	Attempt all questions Discuss the food preservati	ion by pasteurization	<b>(14) (7)</b>		
	<b>b</b> )	-	ant for microbial growth. Explain	(7)		
0.2		A 44 amont all amont amo		(1.4)		
Q-3	a)	Attempt all questions How spoilage of meat prod	lucts can be prevented?	<b>(14) (7)</b>		
	<b>b</b> )	Describe the preservation of	<u> •</u>	(7) (7)		
Q-4		Attempt all questions		(14)		
-	a)	Write a note on Beer produ	action	<b>(7)</b>		
	<b>b</b> )	Discuss the microbiology of	of Bread production	<b>(7</b> )		



Q-5		Attempt all questions		
	a)	Discuss the food borne disease caused by Clostridium perfringens	<b>(7)</b>	
	<b>b</b> )	Mycotoxins are harmful to humans. Discuss	<b>(7)</b>	
Q-6		Attempt all questions		
	a)	Discuss the food borne disease caused by Plesiomonas shiegelloides	<b>(7)</b>	
	<b>b</b> )	How waste water is disposed off? explain the various methods involved in waste water treatment.	(7)	
Q-7		Attempt all questions	(14)	
	a)	Explain the microbial inhibition by weak organic acids and also discuss the effect of pH on microbial growth.	(7)	
	<b>b</b> )	Explain spoilage of raw meat	<b>(7</b> )	
Q-8		Attempt all questions	(14)	
-	a)	Low temperature is one of the most efficient methods for food preservation.	(7)	
	,	Discuss	` /	
	<b>b</b> )	Give significance of fermented foods.	<b>(7</b> )	

