

Enrollment No: _____

Exam Seat No: _____

C. U. SHAH UNIVERSITY

Summer Examination-2022

Subject Name: Food and Dairy Microbiology

Subject Code: 4SC04FDM1

Branch: B.Sc. (Microbiology)

Semester: 4

Date: 06/05/2022

Time: 11:00 To 02:00

Marks: 70

Instructions:

- (1) Use of Programmable calculator & any other electronic instrument is prohibited.
 - (2) Instructions written on main answer book are strictly to be obeyed.
 - (3) Draw neat diagrams and figures (if necessary) at right places.
 - (4) Assume suitable data if needed.
-

Q-1 **Attempt the following questions:** **(14)**

- a) Enlist an extrinsic factors that affect growth of microbes in food.
- b) Define: Probiotic
- c) Full form: HACCP
- d) Define: Starter Culture
- e) Enlist a physical methods of food preservation.
- f) What is a Bacteriocin ?
- g) What is an aseptic packaging?
- h) Define: Mycotoxins
- i) Enlist fermented dairy product
- j) Define a food preservation.
- k) What is a natural flora?
- l) Enlist a rapid detection method of food borne pathogen.
- m) What is a foodborne intoxication?
- n) What is a tampeh?

Attempt any four questions from Q-2 to Q-8

Q-2 **Attempt all questions** **(14)**

- a) Write a note on intrinsic factor that affect growth of microbes in food.
- b) Write a detail note on spoilage of canned food.

Q-3 **Attempt all questions** **(14)**

- a) Write about *clostridium botulinum*.
- b) Write a note about mycotoxin.

Q-4 **Attempt all questions** **(14)**

- a) Write a note on fermented dairy product.
- b) Enlist microorganisms used as a probiotic.



