PG Odd Semester (CBCS) Exam., December—2016

MICROBIOLOGY

(3rd Semester)

Course No. : MIBCC–302

(Food Microbiology)

Full Marks : 70
Pass Marks : 28

Time : 3 hours

The figures in the margin indicate full marks for the questions

Answer **five** questions, taking **one** from each Unit

UNIT—I

1. What is the significance of microorganisms in food industry? Define and explain the details of factors influencing microbial growth in food. 4+10=14

2. Write short notes on the following : 7×2=14

(a) Canning process

(b) Principles of food preservation

UNIT—II

3. List the types of food spoilage and describe the characteristics of food spoilage in different food items. 7+7=14

4. Enumerate different techniques involved in detection of food spoilage. Define and explain the details of pasteurization of milk. 10+4=14

UNIT—III

5. What is food poisoning? Discuss the mycotoxins and bacterial toxins in food and their impact on human health. 2+4+4+4=14

6. Write short notes on the following : 7×2=14

(a) Food-borne outbreaks

(b) Waste treatment

UNIT—IV

7. Write a note on the industrial production methods of bread. 14

8. Write short notes on the following : 7×2=14

(a) Spoilage of dairy products

(b) Quality control of fermented foods

UNIT—V

9. Give a detailed account on mushroom cultivation. 14

10. Write short notes on the following : 7×2=14

(a) Genetically modified organisms

(b) Single-cell protein

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