4. What is maple syrup? Discuss the spoilage of fruits and vegetables in details. 4+10=14

UNIT-III

5. How Brucella and Yersienia organisms are responsible for foodborne intoxication and infections in humans. 7+7=14

6. (a) Define Hazard analysis critical control point (HACCP).

   (b) Discuss the role of federal agencies in regard to food products shipped into territories. 4+10=14

UNIT-IV

7. In brief write about the role of major enforcement or control agencies concerned with production of wholesome food. 14

8. (a) Define vineager.

   (b) Differentiate between slow method and quick metho production of vrineager.

   (c) Write a note on spoilage of vineager. 2+7+5=14

UNIT-V

9. (a) Name five genetically modified foods (GMF). Write a note on advantages and disadvantages of genetically modified foods. 5+3=8

   (b) How genetically modified (GM) foods can overcome the crisis of food shortage to hunger countries. 6

10. Write short note on : 7+7=14

    (i) Amino acid and production

    (ii) Oriental fermented foods.

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PG Odd Semester Examination, March, 2023

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 any five question taking one from each unit.

UNIT-I

1. (i) Define the following : 1x4=4

   (a) Canning

   (b) Chemical preservation

   (c) Appertization

   (d) Food additives

   (ii) Discuss various extrinsic and and intrinsic factors that influence the microbial growth in fish and sea food. 10

2. (a) Define asepis, curing and blanching. Discuss the beneficial role of yeast and bacteria citing examples in food microbiology. 3+11=14

UNIT-II

3. In breif write the various methods of slaughter. Briefly discuss the physiological conditions of animal immediately after slaughter. 7+7=14