

PG Odd Semester (CBCS) Exam., December—2017

MICROBIOLOGY

(3rd Semester)

Course No. : MIB CC-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. Discuss the importance of yeast and molds in food microbiology. Write in detail about the effects of high and cold temperature in influencing the microbial growth in food. 14
2. Define chemical preservation and food additives and discuss their various applications in food industry in detail. 14

UNIT—II

3. Discuss the detection of spoilage and contamination of fish and sea foods in detail. 14
4. Enlist the various types of food spoilages occurring in fruits and vegetables and write about their preventive methods. 14

UNIT—III

5. What do you understand by GMP and hazard analysis critical control point? Discuss the important roles of food control agencies and their regulations. 14
6. In detail, discuss about the employees health standards in food industry and quality control of food. 14

UNIT—IV

7. Define fermentation. Enumerate and write about the various oriental fermented foods with regard to their quality standards and control. 14
8. Write a note on industrial production methods of fermented dairy products. 14

(3)

UNIT—V

9. In detail, discuss the importance of fermented beverage in food microbiology. 14
10. Write short notes on the following : 7×2=14
- (a) Mushroom cultivation
 - (b) Importance of amylases and cellulase enzymes in food

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