PG Odd Semester (CBCS) Exam., December—2018

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. Discuss the importance and beneficial role of microorganisms in food industry. 14

2. Discuss the role of asepsis in control of microorganisms and the various factors that influence the canning process for heat treatment. 7+7=14

UNIT—II

3. Discuss various factors involved in poultry spoilage of canned food and their quality control measures. 8+6=14

4. Write about the different groups of antimicrobial preservatives defined as such by the law. Discuss the role of curing in different types of foods. 10+4=14

UNIT—III

5. Discuss various roles of food control agencies and write about their regulations. 14

6. Describe various laboratory procedures for testing foodborne outbreaks along with their preventive measures. 14

UNIT—IV

7. What do you understand by oriental fermented food? In detail, discuss about their quality standard and control measures. 14

8. Write about the various defects and spoilages occurring during sauerkraut fermentation process. 14

UNIT—V

9. Discuss the role of genetically modified (GM) foods and single cell protein (SCP) in food microbiology. 7+7=14

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

(a) Fermented soysauce

(b) Mushroom cultivation

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