

B.Sc. Semester-IV Examination, 2022-23**MICROBIOLOGY [Honours]**

Course ID : 42213 Course Code : SH/MCB/403/C-10

Course Title : Food and Dairy Microbiology

Time : 1 Hour 15 Minutes

Full Marks : 25

*The figures in the right-hand margin indicate marks.**Candidates are required to give their answers in their own words as far as practicable.***UNIT-I**1. Answer any **five** of the following questions:

1×5=5

- Define bacteriocin.
- What do you mean by infant botulism?
- Write the full form of PAA.
- What do you mean by whiskers?
- What is the use of TMAO in detection of food pathogen?
- What stands for SSOP?
- What is Pasteurization?
- What do you mean by cheese with eyes?

*[Turn Over]***UNIT-II**2. Answer any **two** of the following questions:

5×2=10

- Discuss about probiotic and prebiotic. 5
- What is yogurt? Schematically represent the steps involved in yogurt production. What is GRAS? 1+3+1=5
- Write a short note on various intrinsic parameters that affect microbial growth in food. 5
- Briefly describe any two rapid detection method of food pathogen. 5

UNIT-III3. Answer any **one** of the following question:

10×1=10

- What are the basic principles of food spoilage? Briefly discuss various chemical methods of food preservation. 3+7=10
- Differentiate between food borne infection and food intoxication. Describe any two food borne diseases especially emphasizing on their symptoms and possible control measures.

2+4+4=10
