

(i) Printed Pages: 3] Roll No.

(ii) Questions : 9] Sub. Code :

0	3	7	6
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Exam. Code :

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**B.A./B.Sc. (General) 4th Semester
Examination**

1047

**INDUSTRIAL MICROBIOLOGY (ELECTIVE)
(Food Microbiology)
Paper : IMB-401**

Time : 3 Hours]

[Maximum Marks : 33

Note :- Attempt *five* questions in all, including question No. 1 which is compulsory and select *one* question from each Unit.

1. Compulsory questions :

- (i) What do you understand by proximate composition of food ?
- (ii) What is the function of wood smoke ?
- (iii) What is pasteurization ?

(iv) Why fruits are more prone to microbial attack ?

(v) What is direct microscopic count ? Give its significance.

(vi) What is Appertization ?

1.5×6

Unit-I

2. Write notes on the following :

(i) Butter milk

(ii) Leavening of bread

3,3

3. Describe the production of red wine.

6

Unit-II

4. Discuss the preservation of food using radiations.

6

5. Discuss the process of canning and give its significance.

6

Unit-III

6. Discuss the spoilage of vegetables.

6

7. Discuss various indicators of human pathogens associated with foods.

6

Unit-IV

8. Discuss various quantitative methods for enumeration of micro-organisms in food. 6
9. Write notes on the following :
- (i) Most Probable Number (MPN)
 - (ii) Plate count method 3,3