

1056
B.A./B.Sc. (General) Fourth Semester
Industrial Microbiology
IMB-401: Food Microbiology

Time allowed: 3 Hours

Max. Marks: 33

NOTE Attempt five questions in all, including Question No. I which is compulsory and selecting one question from each Unit.

x-x-x

I. Attempt the following:-

- a) Give the disadvantages of single cell protein.
- b) Differentiate between pasteurization and Appertization.
- c) What is putrefaction?
- d) What do you understand by standard plate count?
- e) What is fermentation?
- f) What do you understand by proximate composition of food? (6x1½)

UNIT - I

II. Describe the production beer. (6)

III. Write notes on the followings:-

- a) Fermented vegetables
- b) Production of soya sauce (3,3)

UNIT - II

IV. Describe the process of canning. (6)

V. Discuss the preservation of food by chemical preservatives. (6)

UNIT - III

VI. Discuss the spoilage meat and its products. (6)

VII. Discuss various indicators of human pathogens associated with foods. (6)

UNIT - IV

VIII. Write notes on the followings:-

- a) Immunoassay
- b) Nucleic acid probe for detection of pathogens (3,3)

IX. Discuss various qualitative methods to isolate pathogenic microorganisms. (6)

x - x - x