

2071
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) Define Asepsis.
- b) What are food pathogens?
- c) Give full form of DMC.
- d) What is the other name of Vinegar?
- e) Name the chemical preservative required to fix the colour of meat. (5x1)

UNIT - I

- II. Explain in details the Microbial production of butter milk. (7)
- III. What do you mean by Single Cell Proteins? Discuss their production. (7)

UNIT - II

- IV. Discuss Pasteurization along with various methods. (7)
- V. Elaborate various chemical preservation methods. (7)

UNIT - III

- VI. Explain spoilage of vegetables in details along with the methods of preservation. (7)
- VII. Describe Indicators of human pathogens associated with food. (7)

UNIT - IV

- VIII. Put a light on various qualitative methods to isolate pathogenic microbes from food. (7)
- IX. Explain Immunoassays for detection of pathogens from food. (7)

x-x-x