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Total No. of Pages : 02

Total No. of Questions : 09

M.Sc (Food Technology) (2018 Batch) (Sem.-1)

**FOOD MICROBIOLOGY**

Subject Code : MSFT-513-18

Paper ID : [75593]

Time : 3 Hrs.

Max. Marks : 70

**INSTRUCTIONS TO CANDIDATES :**

1. **SECTION-A** contains **SEVEN** questions carrying **TWO** marks each and students has to attempt any **ALL** questions.
2. **SECTIONS-B** consists of **FOUR** Subsections : Units-I, II, III & IV. Each Subsection contains **TWO** questions each carrying **FOURTEEN** marks each and student has to attempt any **ONE** question from each Subsection.

**SECTION-A**

Q1 a) Which discovered the canning &amp; define it?

b) What do you understand by cold sterilization?

c) What is food intoxication?

d) Define the term water activity.

e) What is neurotoxin?

f) What do you understand by Z-value?

g) What is the significance of food safety?

**SECTION-B****UNIT-I**

Q2 Discuss in detail about the major milestones in the history of food microbiology and their significance.

Q3 What do you understand by microbial growth? Discuss the microorganisms associated with cereals, pulses and oil seeds.

## UNIT-II

- Q4 Discuss in detail about the different extrinsic factors, which affect the microbial growth.
- Q5 Discuss the various biochemical changes during deterioration of foods along with suitable examples.

## UNIT-III

- Q6 Enlist different Indian fermented foods. Discuss the raw materials, microflora involved and process for the production of yoghurt and cheese.
- Q7 Discuss in detail about the microorganisms involved and common methods used for the production of single cell protein.

## UNIT-IV

- Q8 Write detailed note on seven principles of HACCP and its importance in food industry.
- Q9 What is salmonellosis? Explain its food sources, symptoms, its outbreak and preventive measures.