

Code No. 2356 / CORE

**FACULTY OF SCIENCE****M.Sc. III-Semester Examination, January 2018****Subject : MICROBIOLOGY****Paper : I****Food Microbial Technology****Time : 3 hours****Max. Marks : 80**

**Note : Answer all questions from Part-A and Part-B. Each question carries 4 marks in Part-A and 12 marks in Part-B.**

**PART – A (8 x 4 = 32 Marks)  
(Short Answer Type)**

- 1 Health aspects of fermented foods
- 2 Sauerkraut
- 3 Kefir
- 4 GM probiotics
- 5 Chemical detoxification of mycotoxins
- 6 MBRT
- 7 Food spoilage microorganisms
- 8 Functions of quality control

**PART – B (4 x 12 = 48 Marks)  
(Essay Answer Type)**

- 9 a) Explain the production and cultivation of different types of mushrooms.  
OR  
b) Describe the processing and significance of fermented food products.
- 10 a) Explain the various microbial products of milk.  
OR  
b) Describe the properties and beneficial effects of probiotics.
- 11 a) Explain the factors governing the food spoilage.  
OR  
b) Describe the various methods of food preservation and add a note on food safety issues.
- 12 a) Explain the various methods of quality assessment of foods.  
OR  
b) Describe the screening and detection of pathogens in food.

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