

PARUL UNIVERSITY
FACULTY OF APPLIED SCIENCE
M.Sc. Winter 2017-18 Examination

Semester: 3
Subject Code: 11201201
Subject Name: Food & Dairy Microbiology

Date: 19/12/2017
Time: 10.30 am To 1.00 pm
Total Marks: 60

Instructions:

1. All questions are compulsory.
2. Figures to the right indicate full marks.
3. Make suitable assumptions wherever necessary.
4. Start new question on new page.

- Q.1. A) Answer the following (Each of 04 marks) (08)**
(a) Write short note on application of microbial enzymes in dairy industry or food industry
(b) Write probiotic effects and potential benefits of lactic acid bacteria
- Q.1. B) Answer the following questions (Any two) (04)**
(a) Answer the following (Each of 02 marks) (04)
1. Define starter culture and give its examples
2. Give types of starter culture and write its preparation
(b) Write short note on baker's yeast (04)
(c) Write short note on sauerkraut as a fermented vegetables (04)
- Q.2. A) Answer the following questions. (04)**
(a) Answer the following (Each of 02 marks) (04)
1. What is FDA? Write role of FDA
2. Write about GMP
(b) Write short note on HACCP. (04)
- Q.2. B) Answer the following questions (Any two) (03)**
(a) Write short note on mycotoxins in food (03)
(b) Write short note on food borne infections & intoxication (03)
(c) Describe food borne disease related to *Salmonella sp.* (03)
- Q.3. A) Answer the following (Each of 04 marks) (08)**
(a) Write short note on Biosensor and its application
(b) Describe food preservation methods
- Q.3. B) Answer the following questions (Any two) (04)**
(a) Explain principle microorganisms involved in fermented milk products (04)
(b) Write short note on cheese production (04)
(c) Write short note on beer & wine production (04)
- Q.4. A) Answer the following questions. (04)**
(a) Answer the following (Each of 02 marks) (04)
1. Microbial quality standards of food
2. Microbial analysis of food.
(b) Write short note on genetically modified foods (04)
- Q.4. B) Answer the following questions (Any two) (03)**
(a) Which radiation is best for the food preservation method? Why? (03)
(b) Write short note on Vinegar fermentation (03)
(c) Write short note on tea & coffee fermentation (03)