

No. of Printed Pages : 03

Roll No.

BB-226

M. Tech. EXAMINATION, May 2017

(Second Semester)

(B. Scheme) (Main & Re-appear)

(BT)

BT-524-B

FOOD MICROBIOLOGY

Time : 3 Hours]

[Maximum Marks : 100

Before answering the question-paper candidates should ensure that they have been supplied to correct and complete question-paper. No complaint, in this regard, will be entertained after the examination.

Note : Attempt any *Five* questions. All questions carry equal marks.

(3-10/19)M-BB-226

P.T.O.

1. (a) How redox potential and pH of food affect microbial growth in food ? **10**
 (b) Write contribution of Louis Pasteur and Nicholas appertur in microbiology. **10**
2. (a) How spoilage of fresh meat takes place ? Discuss in detail. **10**
 (b) Write the technological aspect and microbiology involved in preparation of fermented milk products. **10**
3. Write short notes on the following : **20**
 - (a) DVS culture
 - (b) Lactoperoxidase system
 - (c) Algae as SCP
 - (d) Medical Foods.
4. Write a synopsis on importance and health benefits of probiotic culture citing examples. **20**
5. (a) Discuss Pasteurization process for preservation of milk. How is it different from appertization ? **20**

- (b) What do you mean by metabolic injured organism ? How these organism are important and identified from food samples ? **10**
6. Explain briefly : **5×4=20**
 - (a) Distilled spirits
 - (b) Bioassay
 - (c) Detection of *E-Coli*
 - (d) Prebiotic.
7. (a) Discuss indicator organism in detail. How these organism used to assess food borne pathogens ? **10**
 (b) Write principles underlying the destruction of microorganisms by irradiation. **10**
8. (a) What are the psychotropic organism ? Discuss its importance in food spoilage. **10**
 (b) Write the mechanism that caused radiation resistant in microorganism. **10**