

**M.Sc. II Semester Degree Examination, September/October - 2022****MICROBIOLOGY****Food and Dairy Microbiology**

Time : 3 Hours

Maximum Marks : 70

Instructions : Answer **any five** of the following questions with Q. No.1 is **Compulsory**. Each question carries **equal** marks.

1. Write a detailed note on substrates and uptake of nutrients by various microorganisms. **14**
2. Describe Food spoilage with examples. **14**
3. (a) Explain physical and biological methods of Food preservation. **7**
(b) Explain the method for detection of Food borne pathogens and their toxins. **7**
4. (a) Assessment of milk Quality **5**
(b) Nutraceuticals **5**
(c) Production of Cheese **4**
5. Explain Food safety laws and add detailed note on Quality Control and food standards. **14**
6. (a) Write a note on food borne diseases and their control. **7**
(b) Describe chemical Methods of food preservation. **7**
7. (a) Explain spoilage and preservation of milk and milk products. **5**
(b) Write a note on Production and Significance of Yogurt and acidophilus milk. **5**
(c) GMP. **4**

