## 21MBL2C6L

No. of Printed Pages: 1



Sl. No.

## M.Sc. II Semester Degree Examination, Sept/Oct - 2024 MICROBIOLOGY

MB DSE: Food and Dairy Microbiology
(NEP)

Time: 3 Hours Maximum Marks: 70 Note: Answer any five of the following questions with question no.1 compulsory, each question carries equal marks. 1. Discuss about chemical and physical spoilage of food. 14 2. Write an account on food borne diseases and their control. 14 Explain in detail about food as a substrate for microorganism. 3. 14 Discuss about importance of probiotics and prebiotics in Nutraceutical industry. 14 4. 5. Describe the production, quality control and significance of Acidophilus milk. 14 6. (a) Discuss about pasteurization. 5 Differentiate HACCP and PFAA. 5 (b) Write a note on Microbiology of milk. 4 **7.** Explain the Intrinsic factors affecting microbial growth. (a) 7 Write a note on food fortification. 7 (b) 8. (a) Write notes on GMP. 5 Discuss in details on canning process. 5 (b) Explain quality control and food standards. 4 (c)