

3. Explain in brief :—

- (a) LTH method of pasteurisation. 4
 (b) Phosphatase test. 4
 (c) Composition of milk. 4

OR

- (d) Quality and grades of milk. 4
 (e) Any four sources of microorganisms in milk. 4
 (f) UHT method of pasteurization. 4

4. Describe in detail the production of Idli.

OR

Describe in detail the production of sauerkraut in industry. 12

5. Write in a short account of industrial production of the following products :—

- (a) Kefir. 4
 (b) Yoghurt. 4
 (c) Cheddar cheese. 4

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Fourth Semester B. Sc. (Part - II) Examination

4S - INDUSTRIAL MICROBIOLOGY

(Food, Dairy Microbiology and Biostatistics)

P. Pages : 5

Time : Three Hours]

[Max. Marks : 80

- Note :** (1) All questions are compulsory.
 (2) Question No.1 is objective type and has no internal choice.
 (3) Q. No. 2 to Q. No. 7 has internal alternate choice carrying equal marks.
 (4) Draw Neat and labelled diagrams wherever necessary.

1. (A) Fill in the blanks :—

- (i) The process of killing microorganisms in milk by controlled heat treatment is called as _____.
- (ii) _____ test is used to check the effectiveness of pasteurization of milk.
- (iii) The name of the yeast used in bread fermentation is _____.
- (iv) Sauerkraut is prepared by fermentation of _____.

2

(B) Choose correct alternative :—

(i) _____ is a most popular dish of southern India.

- (a) Bread.
- (b) Idli.
- (c) Sauerkraut.
- (d) None of the above.

(ii) _____ is the sugar present in milk.

- (a) Lactose.
- (b) Ribose.
- (c) Sucrose.
- (d) None of the above.

(iii) Sum of the values divided by their numbers is called as :

- (a) Mean.
- (b) Mode.
- (c) Median.
- (d) None of the above.

(iv) Salmonellosis is a type of _____ infection.

- (a) Foodborne.

(b) Airborne.

(c) Vector borne.

(d) None of the above.

2

(C) Answer in **one** sentence :—

(i) What is Yoghurt ?

(ii) Define Canning.

(iii) What is mode ?

(iv) What is food intoxication ?

4

2. Describe the following in brief :—

(a) Food preservation by radiations.

4

(b) Food borne infections.

4

(c) Microbial spoilage of food.

4

OR

(d) Use of chemical preservatives for food preservation.

4

(e) Low temperature for food preservation.

4

(f) Food intoxication.

4

OR

- (d) Acidophilus milk products. 4
 - (e) Dahi. 4
 - (f) Leben. 4
6. Describe in detail the preservation of meat and poultry products.

OR

Describe in detail the fermented sausage and country cured hams. 12

7. Briefly describe the following with example :—
- (a) Chi square test. 4
 - (b) Mean. 4
 - (c) Bar diagrams for graphical presentation of data. 4

OR

- (d) Median. 4
- (e) Pie diagrams for graphical presentation of data. 4
- (f) t-test. 4



