

M.Sc.(Microbiology) (NEP Pattern) - Semester-III
STPG03MCB004 - Food Microbiology and Food Safety Paper-IV

P. Pages : 1

Time : Two Hours



GUG/W/24/16126

Max. Marks : 80

1. Give the details regarding spoilage of canned foods, its factors and effects. **16**

OR

a) Write a note on factors affecting food spoilage. **8**

b) Write a note on factors responsible for spoilage of vegetables and fruits. **8**

2. Write a note on food infection and intoxication in relation to staphylococcus. **16**

OR

a) Write a note on food safety and standards act. **8**

b) Write a note on Quality assurance of food. **8**

3. Describe the theory and principles of drying or dehydration in details. **16**

OR

a) Write a short note on Biosensors in food industry. **8**

b) Write a note on cooking and Blanding methods. **8**

4. Give the details of probiotic foods. **16**

OR

a) Write a note on Fermented fish. **8**

b) Write a note on fermented vegetables. **8**

5. a) Write a short note on food spoilage. **4**

b) Write a note on HACCP. **4**

c) Write a note on naturally occurring antimicrobials. **4**

d) Write a short note on GM foods. **4**
