

M.Sc.(Microbiology) (CBCS Pattern) Semester - III
PSMBT-12 - Paper-IV : Food Microbiology and Food Safety

P. Pages : 1

Time : Three Hours



GUG/S/23/11294

Max. Marks : 80

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- Notes : 1. All questions are compulsory and carry equal marks.
2. Draw diagrams wherever necessary.

1. Describe in detail spoilage of meat and meat products. Write down the effects of such products after consumption of health. **16**

OR

Explain the spoilage of canned food. Describe factors and effect of spoilage of canned food. **16**

2. Describe in detail food safety in food service establishments. **16**

OR

a) Describe concept of HACCP in details. **8**

b) Explain the process of risk analysis in detail. **8**

3. What are Dryers? Write about the different types of dryers in details. **16**

OR

Describe in detail Biosensor in food industry and its application. **16**

4. Describe in detail Genetically modified foods. **16**

OR

What is probiotic foods? Describe yoghurt as probiotic food in detail. Add a note on application of probiotic food as nutraceuticals. **16**

5. Write a note on:

a) Factors affecting the food spoilage. **4**

b) Food safety and standards act in brief. **4**

c) Biosensors in food industry. **4**

d) Saurkraut. **4**
