

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

P. Pages : 1

Time : Three Hours



GUG/S/25/11294

Max. Marks : 80

1. Give the details regarding spoilage of poultry products, its factors and effects. **16**

OR

a) Write a note on spoilage of canned foods. **8**

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

2. Explain the food infections and intoxications regarding Salmonella and shigella. **16**

OR

a) Write a note on PFA and BIS food standards and regulations. **8**

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

3. Give details of thermal processing and explain various methods. **16**

OR

a) Write a note on Targaryen and drum dryer. **8**

b) Write a note on chemical and naturally occurring antimicrobials. **8**

4. Discuss the fermented vegetables – Sauerkraut and Pickles. **16**

OR

a) Write a note on GM foods. **8**

b) Write a note on fermented meat-Sausages. **8**

5. a) Write a note on factors affecting food spoilage. **4**

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

c) Write a note on Biosensors in food industry. **4**

d) Give the applications of probiotic food as nutraceuticals. **4**
