

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

P. Pages : 1

Time : Three Hours



GUG/W/23/11294

Max. Marks : 80

1. Explain the factors and effects of spoilage of fruits and vegetables. **16**

OR

Explain the factors and effects of spoilage of meat and meat products.

2. Describe intoxications and infections in relation to *B. cereus* and *Staphylococcus*. **16**

OR

Explain the HACCP and process of risk analysis in details.

3. Write a short note on Biosensors in food industry. **16**

OR

Explain the theory and principles of drying or dehydration.

4. Explain genetically modifies foods in detail with appropriate examples. **16**

OR

a) Short note on fermented fish. **8**

b) Short note on sauerkraut. **8**

5. Write a note on.

a) Food safety and standards act **4**

b) Spoilage of canned foods. **4**

c) Preservation of food. **4**

d) Applications of probiotic food as nutraceuticals. **4**
