

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

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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

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