

2012
B.A./B.Sc. (General) Fifth Semester
Microbiology
MIC-502: Food and Industrial Microbiology – I

Time allowed: 3 Hours

Max. Marks: 33

NOTE: Attempt five questions in all, including Question No. 1 which is compulsory and selecting one question from each Unit.

x-x-x

1. Answer the following (Compulsory):
- How chemical composition of food affects the type of food spoilage.
 - What are production strains.
 - Give an account of food borne intoxication.
 - What is ropiness spoilage of bread.
 - What are the advantages of fermented food.
 - What is baker's yeast.
- (6x1.5)

UNIT-I

2. How food contamination occurs. How pH and moisture content of food affect the growth of microorganisms in food. (6)
3. What is food infection. What are the sources of food infections and these can be controlled. (6)

UNIT-II

4. Discuss contamination, preservation and spoilage of cereal products. (6)
5. How contamination and spoilage occurs in maple syrup and honey. (6)

UNIT-III

6. Describe the preservation methods used to preserve industrially important bacteria. (6)
7. Write a note on strain improvement of industrially important microbes by using mutagenic agents. (6)

UNIT-IV

8. Explain the fermentation and chemical process involved in the production of red wine. (6)
9. Write short notes on: (3,3)
- Importance of malting and milling process in brewing.
 - Preservation of beer.

x-x-x