Registration Number:

Date & session:

**ST JOSEPH’S COLLEGE (AUTONOMOUS), BENGALURU -27**

**B. Sc (MICROBIOLOGY) – 6th SEMESTER**

**SEMESTER EXAMINATION: APRIL 2024**

**(Examination conducted in May /June 2024)**

**MB6121: FOOD AND DAIRY MICROBIOLOGY**

**(For current batch students only)**

**Time: 2 hrs Max Marks: 60**

**This question paper contains 1 printed page and 4 parts**

**I. Answer any Five of the following 5 x 3 = 15**

1. What is Standard Plate Count?
2. Explain the different types of Butter?
3. What is the application of alkaline phosphatase test?
4. How is botulism caused? Give its symptoms.
5. Describe the dehydration technique of food preservation.
6. Write a note on Single Cell Protein.
7. Outline the steps involved in cucumber fermentation.

**II. Answer any Five of the following 5 x 6 = 30**

1. Give a detail note on toxigenic algae and algal food poisoning.
2. How does Succession of microorganisms occurs in milk?
3. What are probiotics? Explain its significance on gut microflora.
4. What is Aflatoxicosis? Explain.
5. List the various types of rapid platform tests and explain them in brief.
6. What are the sources of spoilage and the available preservation methods for meat?
7. Discuss in detail the changes that occur in the degradation of carbohydrates in foods.

**III. Answer any One of the following 1 x 10 = 10**

1. Discuss the internal and external factors that affects the microbial growth in foods.
2. What is the principle of food preservation? What are the various chemical preservatives used in food preservation?

**IV. Answer the following 1 x 5 = 5**

1. Can we reduce the use of plastics in food packaging? Justify your answer.