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B.Sc./4th Sem (H)/MICB/23(CBCS)

2023

4th Semester Examination
MICROBIOLOGY (Honours)

Paper : C 10-T

[Food and Dairy Microbiology]

[CBCS]

Full Marks : 40

Time : Two Hours

*The figures in the margin indicate full marks.
Candidates are required to give their answers
in their own words as far as practicable.*

Group - A

Answer any *five* questions from the following :

2×5=10

1. Write the name of organism used for the production of soy sauce and tampeh.
2. What is kefir?
3. What is canning?
4. Mention the mode of action of SO_2 as food preservative.

P.T.O.

(2)

5. Give two examples of surface slime causing organism in meat.
6. What do you mean by HTST?
7. What are bacteriocins?
8. What is Guillain Barre Syndrome (GBS)?

Group - B

Answer any *four* questions from the following :

5×4=20

9. Write the principles HACCP.
10. Write the role of ethylene oxide and nitrates in food preservation.
11. Discuss about any one rapid detection methods of food borne pathogens.
12. Write two differences between infection and intoxication.
Which organism cause staphylococcae disease?
13. Write the principle and limitation of heat mediated food preservation.
14. Write the pathological consequences of Salmonella infected food.

1+2+2

(3)

Group - C

Answer any *one* question from the following :

10×1=10

15. Discuss about the intrinsic and extrinsic factors that affect growth and survival of microbes in foods.
 16. Write a note on food intoxication caused by *Clostridium botulinum*. Write the mode of action of aflatoxin. 7+3
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