



HEF-003-1511004 Seat No. _____

M. Phil. (Microbiology) (Sem. I) (CBCS) Examination

December – 2017

MICRO - 104 : Food & Dairy Microbiology

Faculty Code : 003

Subject Code : 1511004

Time : $2\frac{1}{2}$ Hours]

[Total Marks : 100

1 Answer any 8 : (2.5 marks each) 20

- (i) What are sparkling wines?
- (ii) What is brewing?
- (iii) Enlist various groups of microbes used as SCP.
- (iv) What is rennet?
- (v) What are synbiotics?
- (vi) What are restriction endonucleases?
- (vii) Enlist various types of PCR.
- (viii) How does one distinguish alpha amylase from beta amylase?
- (ix) What is the importance of linkers and adapters in genetic engineering?
- (x) What is FDA?

2 Answer any 2 of the following : (10 marks each) 20

- (i) Describe grape juice as a good substrate for wine production.
- (ii) Describe microbiology of sauerkraut production.
- (iii) Give an account of oriental food fermentations.

- 3** Answer the following : (10 marks each) **20**
- (i) Discuss biotechnological applications of cyanobacteria.
 - (ii) Give an account of Genetically Modified Foods.

OR

- 3** Answer the following : (10 marks each) **20**
- (i) Describe the role of lactic acid bacteria in dairy industry.
 - (ii) Describe applications of amylases in food processing.

- 4** Answer the following : (10 marks each) **20**
- (i) Discuss applications of PCR in food biotechnology.
 - (ii) Discuss transgenic animals in the context of dairy technology.

- 5** Write notes on any **2** of the following : (10 marks each) **20**
- (i) IPR
 - (ii) HACCP
 - (iii) Consumer Perceptions of GMF
 - (iv) Transgenic plants.
