



JAZ-003-019304

Seat No. _____

M. Sc. (Sem. III) (CBCS) Examination

December - 2019

Microbiology

(Micro - 316 : Food Biotechnology)

(Elective) (Old Course)

Faculty Code : 003

Subject Code : 019304

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

[Total Marks : 70

- 1 Answer any 7 : (2 marks each) 14
- (i) What is baker's yeast characterized for ?
 - (ii) State important properties of microbes used as SCP.
 - (iii) Which are the major metabolites of lactic acid bacteria ?
 - (iv) Give the names of microbes involved in Sauerkraut fermentation ?
 - (v) What is floor yeast ?
 - (vi) State the difference between prebiotic and probiotic.
 - (vii) Comment on Staphylococcal toxins.
 - (viii) What are C_1 compounds ?
 - (ix) Give the full forms of HACCP, FDA, and EPA.
 - (x) What is gangrene ?
- 2 Answer any 2 of the following : (7 marks each) 14
- (i) Describe commercial production of Baker's Yeast.
 - (ii) Discuss the production of fermented meat product "Sausages".
 - (iii) Give an account of the production of Sauerdough.

- 3** Answer the following : (7 marks each) **14**
- (i) Discuss probiotic properties of LAB.
 - (ii) Discuss applications of amylases in food industry.

OR

- 3** Answer the following : (7 marks each) **14**
- (i) Describe biotechnological potential of cyanobacteria.
 - (ii) Citing suitable examples discuss genetically modified crops.

- 4** Answer any **2** of the following : (7 marks each) **14**
- (i) Give details of the uses of biosensors in food industry.
 - (ii) Discuss virulence factors produced by *Salmonella typhi*.

- 5** Write a short note on any **2** of the following : **14**
(7 marks each)
- (i) Microbiological quality standards of food
 - (ii) FDA
 - (iii) Risk analysis
 - (iv) IPR.
