

Semester - IV

Paper : Mi-404-Microbiology of Air, Food & Milk

Paper Code:21011

Time: 2:30 Hours

Total Marks: 70

Instructions: (a) Figure to the right indicates total marks of respective question.
 (b) Draw neat, clean and labeled diagram wherever necessary.

- 1.(a) Discuss: Etiology, symptoms & prevention of tuberculosis. 09
 1.(b) Discuss: Importance of air sanitation in hospitals. 05

OR

- 1.(a) Enlist the methods of enumeration of microbes in air. Explain any 2 in detail. 09
 1.(b) Discuss: Etiology, prevention & symptoms of influenza. 05

- 2.(a) Discuss: Role of moulds in food poisoning. 09
 2.(b) Write on : Microbial flora of milk & vegetables. 05

OR

- 2.(a) Explain: Intrinsic factors affecting the presence of microbes in food. 09
 2.(b) Discuss: Difference between food poisoning & food infection. 05

- 3.(a) Explain: Factors affecting food spoilage. 09
 3.(b) Discuss: Role of osmotic pressure in food preservation. 05

OR

- 3.(a) Explain: Canning & sterilization as food preservation methods. 09
 3.(b) Write on: Use of aseptic handling in preservation. 05

- 4.(a) Explain: Mushrooms and yeast as food. 09
 4.(b) Write on: Types of cheese. 05

OR

- 4.(a) Explain: Various steps of cheese production in industries. 09
 4.(b) Write on: Pickles & sauerkraut. 05

- 5.(a) Explain: Determination of Most Probable Number. 09
 5.(b) Explain: Resazurin test. 05

OR

- 5.(a) Explain: Pasteurization & the method to check its efficiency. 09
 5.(b) Write on: Agmark, BIS & fssai. 05