

**JAYPEE UNIVERSITY OF INFORMATION TECHNOLOGY, WAKNAGHAT**

**TEST -1 EXAMINATION- 2024**

**M.Sc.-IV Semester (Microbiology)**

**COURSE CODE(CREDITS):21MS1MB41(03)**

**MAX. MARKS: 15**

**COURSE NAME:Food and Dairy Microbiology**

**COURSE INSTRUCTORS:Dr. Anil Kant / Dr V. Garlapati**

**MAX. TIME: 1 Hour**

*Note: (a) All questions are compulsory.*

*(b) Marks are indicated against each question in square brackets.*

*(c) The candidate is allowed to make Suitable numeric assumptions wherever required for solving problems*

**Q.1**

a. How "Sunflower oil" is good for health rather than "coconut oil", explain briefly in terms of its composition? What are the health benefits associated with "Sunflower oil"? [2.5]

b. How is "beer" preparation different from "Wine" making emphasis in terms of adopting processes? Differentiate "Natto" with "Kimchi" and "Kombucha"? [2.5]

**Q.2**

a. Briefly appraise the subject matter of food microbiology, different subfields and scope of research and development activities in these subfields? [3]

b. Enlist the major microorganisms involved in i) Spoilage of milk ii) Milk borne diseases [2]

**Q.3**

Prepare a list of different internal and external sources of microbial contamination in food and write a detailed note on any two sources focussing on predominant microorganisms involved, recommended practices to reduce microbial load i) Water ii) Human iii) Equipments [5]