

JAYPEE UNIVERSITY OF INFORMATION TECHNOLOGY, WAKNAGHAT

TEST -I EXAMINATION- FEB-2023

COURSE CODE(CREDITS):21MS1MB411(03)

MAX. MARKS: 15

COURSE NAME: Food and Dairy Microbiology

COURSE INSTRUCTORS:Dr Anil Kant, Dr V. Garlapati

MAX. TIME: 1 Hour

*Note: All questions are compulsory. Marks are indicated against each question in square brackets.*

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Q.1

Give any two examples of oils which contain saturated fatty acids and polyunsaturated fatty acids? Mention any four health benefits of PUFA's?

[2.5]

Q.2

Mention names of well-known fermented foods of India and Korea? Write a note on the fermented foods of "Tempeh" and "Kombucha"? (CO II)

[2.5]

Q.3

Short out three historical events, with brief description and in the area of food microbiology, which you consider as ground breaking for establishing this specialist branch of microbiology. Give reason for your answer as well.

[2.0]

Q.4

Analyze following subfields of food microbiology and recognise any two frontier area of research and development i) Food Spoilage ii) Foodborne diseases

[3.0]

Q.5

Write a detailed note on predominant microorganisms in any two of following sources in food and list recommended practices to reduce microbial contamination load. i) Plants ii) Animals iii) Sewage and water

[5.0]