



'সমানো মন্ত্র: সমিতি: সমানী'

UNIVERSITY OF NORTH BENGAL

B.Sc. Honours 4th Semester Examination, 2023

CC10-MICROBIOLOGY

(FOOD AND DAIRY MICROBIOLOGY)

Time Allotted: 2 Hours

Full Marks: 40

The figures in the margin indicate full marks.

1. Answer any **five** questions from the following: 1×5 = 5
 - (a) Write the name of the toxin present in contaminated canned foods.
 - (b) What is appertization?
 - (c) What is critical limit?
 - (d) Name two microorganisms responsible for spoilage of vegetables.
 - (e) What is redox potential?
 - (f) Name two mycotoxins.
 - (g) What are probiotics?
 - (h) Name one microorganism responsible for spoilage of cheese.

2. Answer any **three** questions from the following: 5×3 = 15
 - (a) Write a short note on microbial contamination of yogurt. 5
 - (b) Explain compartmentalization. 5
 - (c) Differentiate between Pasteurization and Appertization. 5
 - (d) Briefly describe the extrinsic factors that affects the microbiology of food. 5
 - (e) Elucidate the role of hydrostatic pressure utilized in food preservation. 5

3. Answer any **two** questions from the following: 10×2 = 20
 - (a) What is causative agent of shigellosis? Name the foods involved, symptoms and preventive measures of this disease. 2+2+3+3
 - (b) Describe briefly the production and microbiology of tempeh and yogurt. 5+5
 - (c) What are indicator organisms? Discuss role played by them in food safety. Add a note on common sanitization programmes in food industry. 2+4+4
 - (d) Describe production of acidophilus milk and sauerkraut. 5+5

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