



**UNIVERSITY OF NORTH BENGAL**  
B.Sc. Honours 4th Semester Examination, 2021

**CC10-MICROBIOLOGY**

**FOOD AND DAIRY MICROBIOLOGY**

Full Marks: 40

**ASSIGNMENT**

*The figures in the margin indicate full marks.*

**Answer any four of the following**

10×4 = 40

1. Write down the detailed process for the preparation of tempeh with mentioning the microbiological changes occurring during the process. 10
2. Why weak acids are more inhibitory than strong acids? 10
3. Explain why studying mesophiles and psychrotolerant in food microbiology important. 10
4. Write a note on various chemical preservatives used in food preservation. 10
5. Write short notes on – (i) Appertization and (ii) Chemical preservatives. 10
6. Briefly explain the extrinsic factors effecting the growth. 10

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