

M.Sc.(Microbiology) (CBCS Pattern) Sem-III  
**PSMBT-12 - Paper-IV : Food Microbiology and Food Safety**

P. Pages : 1

Time : Three Hours



**GUG/W/22/11294**

Max. Marks : 80

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- Notes : 1. All questions are compulsory and carry equal marks.  
2. Draw diagrams wherever necessary.

1. Describe in detail spoilage of Poultry products. Write down the effects of such products after consumption of health. **16**

**OR**

Explain the spoilage of Meat product. Describe factors and effect of spoilage of Meat product. **16**

2. Describe concept of HACCP in details. **16**

**OR**

a) Explain in detail about Listeriosis. **8**

b) Explain the process of risk analysis in details. **8**

3. Describe in detail Biosensor in food industry and its application. **16**

**OR**

Describe in detail thermal processing with respect to cooking, blanching and commercial sterilization. **16**

4. What is probiotic foods? Describe yoghurt as probiotic food in detail. Add a note on application of probiotic food as nutraceuticals. **16**

**OR**

Describe in detail about making Shrikhand and Curd. **16**

5. Write a note on:

a) Effect of Spoiled fruit consumption. **4**

b) CORDEX Alimentarius. **4**

c) Drying techniques. **4**

d) Pickles. **4**

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