

2025

M.Sc. 3rd Semester Examination

MICROBIOLOGY

Paper : MCB - 307

(Food Microbiology)

Full Marks : 25

Time : One Hour

*The figures in the margin indicate full marks.
Candidates are required to give their answers
in their own words as far as practicable.*

Group - A

Answer any *two* questions. $2 \times 2 = 4$

1. Mention the desirable characteristics of acetic acid producing microbes?
2. What is Zearalenone (ZEN)?
3. Mention the microbiological events occur during Sauerkraut production.
4. Write the underlying principle behind blanching mediated food preservation.

Group - B

Answer any *two* questions. $4 \times 2 = 8$

5. Briefly describe the stepwise chemical reaction involved in the production of acetic acid from starch.

P.T.O.

(2)

6. How HACCP maintains food safety and prevent foodborne illness.
7. Briefly describe the mode of action of bacteriocin with suitable diagram.
8. Write short note Ajinomoto.

Group - C

Answer any *one* question.

8×1=8

9. Represent the production process of Cheese with flow diagram. Briefly describe the intrinsic and extrinsic factors affecting microbial growth in food. Mention the role of leather bag in kefir production? 3+4+1
10. How do the canned products get spoiled? Mention the health benefits of onion. How aflatoxin causes cancer? 2+4+2

Internal Assessment : 5 marks
