

**3506**

**B.Sc. (Microbiology)**

**Examination, April-2025**

**FOOD AND DIARY MICROBIOLOGY**

**(B-303)**

**[ B.Sc. (Micro.) ]**

*Time : Three Hours ] [Maximum Marks : 50*

**Note :** Attempt any **five** questions. **All** questions carry equal marks.

1. Discuss the role of microorganism in food.
2. Explain the importance of Yeast in both alcoholic beverages and bread.

3. What are the main food borne pathogens and how can they controlled?
4. What preventive measure can reduce the risk of food borne diseases?
5. What is microbial fermentation? What role do bacteria in yogurt production?
6. What is preservation? Discuss Pasteurization techniques.
7. What is the causative agent of Botulism & describe the symptoms of food poisoning?
8. Discuss the role of microorganism for the production of cheese.
9. Write economic importance of microorganism in fermented meat products.

**P.T.O.**

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10. Discuss the principles of food preservation.