

M.Sc. (Microbiology) (CBCS Pattern) Third Semester  
**PSMBT-12 - Food Microbiology and Food Safety (FMFS) Paper-IV**

P. Pages : 1

Time : Three Hours



**GUG/W/18/11294**

Max. Marks : 80

Notes : 1. All questions are compulsory and carry equal marks.

1. Describe the factors and effects with reference to spoilage of meat and meat products. **16**

**OR**

Write note on followings.

- a) Spoilage of canned foods. **8**  
b) Spoilage of poultry products. **8**

2. Describe the followings.

- a) Food infection caused by B. Cereus. **8**  
b) Food intoxication caused by clostridium. **8**

**OR**

Describe about the food safety in food service establishments. **16**

3. Describe different techniques of drying. **16**

**OR**

Write note on followings.

- a) Commercial sterilization. **8**  
b) Food preservation by Irradiation. **8**

4. Write note on followings.

- a) Sauerkraut. **8**  
b) Sausages. **8**

**OR**

Write note on followings.

- a) Yoghurt. **8**  
b) GM foods. **8**

5. Write short note on followings.

- a) Spoilage of fruits. **4**  
b) PFA. **4**  
c) Biosensor in food industry. **4**  
d) Strikhand. **4**

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