

JAYPEE UNIVERSITY OF INFORMATION TECHNOLOGY, WAKNAGHAT
TEST -2 EXAMINATIONS- 2024

B.Tech-VIII Semester (BT)

COURSE CODE(CREDITS):21MS1MB411(03)

MAX. MARKS: 25

COURSE NAME: Food and Dairy Microbiology

COURSE INSTRUCTORS: Dr Anil Kant/Dr V. Garlapati

MAX. TIME: 1 Hour 30 Minutes

Note: (a) All questions are compulsory. (b) Marks are indicated against each question in square brackets. (c) The candidate is allowed to make Suitable numeric assumptions wherever required for solving problems

Q.1 Write about the following ones

[2.5x4=10]

- a. Typical composition, health benefits and its manufacturing process of "Yogurt"?
- b. Differentiate "SKYR" with "LEBEN"
- c. Different methods to enhance the active components of the food and role of "Vitamin-like compounds" as nutraceuticals?
- d. Ideal characteristics of "Probiotics" and "Cholesterol assimilation by probiotics"

Q.2

[3x2=6]

- a. Write about key characteristics, important species and significance to food and food environments of any three of following genera of fungi i) Thamnidium ii) Aspergillus iii) Penicillium iv) Alternaria and Fusarium species
- b. State any three discrete points with some examples to explain the importance of bacteria in food and food environments.

Q.3 Attempt any two of following

[4.5x2=9]

- a. Write a detailed note on forms, morphology, reproduction growth and physiological characteristic foodborne yeasts. Enlist important species along with their importance in food.
- b. Write about following bacterial genera i) Salmonella ii) Listeria ii) Staphylococcus aureus and Propionibacterium. Include key characteristics, important species, their importance in the case of food.
- c. Write of detailed note botulinum producing bacteria and botulinum toxin.