

JAYPEE UNIVERSITY OF INFORMATION TECHNOLOGY, WAKNAGHAT

TEST -I EXAMINATION- 2025

M.Sc.-III Semester (Microbiology)

COURSE CODE (CREDITS):21MS1MB411(03)

MAX. MARKS: 15

COURSE NAME: Food and Dairy Microbiology

COURSE INSTRUCTORS:Dr Anil Kant, Dr V. Garlapati

MAX. TIME: 1 Hour

*Note: (a) All questions are compulsory.*

*(b) The candidate is allowed to make Suitable numeric assumptions wherever required for solving problems*

Q.No	Question	Marks
Q.1	Analyze the subject matter and scope of Food Microbiology. Recognise activities of research and development in the area of Food Fermentation.	3
Q.2	Discuss the following sources of food contamination, enlist main type of microorganisms from these sources and steps taken to minimize contamination i) Food animals and birds) ii) Air	3
Q.3	Write a short note on following i) Microbial Contamination of Milk from animal udder ii) Hygiene of milking equipments and utensils	3
Q.4	What are polyunsaturated fatty acids (PUFA's) and give two examples for Omega-3 and Omega-6 fatty acids? Summarize the health benefits of "PUFAs" along with the mechanism of action?	3
Q.5	"Chicha" and "Tepache" are fermented foods belonging to which countries? How does fermentation bring changes in the case of "Olives" and "Sourdough bread" towards nutritious one's?	3