JAYPEE UNIVERSITY OF INFORMATION TECHNOLOGY, WAKNAGHAT
TEST -1 EXAMINATION- 2026
M.Sc-III Semester (BT-Microbiology)

COURSE CODE (CREDITS):21MS1MB411(03) MAX. MARKS: 15
COURSE NAME: Food and Dairy Microbiology
COURSE INSTRUCTOR:Dr Anil Kant 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 (c) Use of calculators is not allowed*

Q.No	Question	Marks
Q1	a. Identify and interpret any three ground breaking discoveries in the area of food spoilage. b. Give example and importance of two microorganisms involved in food born disease c. The milking utensils should be free from dents, cracks and crevices. Justify d. Why should animals not be fed with dusty feed? e. What is the mode of action of quaternary ammonium compounds as disinfectants? Give two Examples	5
Q2	a. Explain the natural sources of microbial contamination in foods of plant and animal origin. b. Design a basic hygiene protocol for food handlers/milkers to minimize microbial contamination.	4
Q3	Write a detailed note on any three of the following. a. Cleaning disinfecting of animal udder before milking b. Procedure for Cleaning and sterilisation of milking equipments c. Animal and Milking management for hygienic milk production d. Importance and significance of *Aspergillus spp* and Yeasts in food and food environments, include names of important species and their applications	6

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