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First Year (B.Sc.)
COURSE CODE: MIC11401
COURSE NAME: Dairy Microbiology
(Semester I)

Program: BScGen03
Program Specific: Microbiology
Course Type: VSC
Paper: I
SET: A

Credits: 2
Time: 2 Hours
Max. Marks: 30

Instructions to the candidate:

- 1) All questions are compulsory.
- 2) Figures to the right indicate full marks.
- 3) Draw a well labelled diagram wherever necessary.

SECTION: A

Q1) Answer the following

[5 X 1= 5]

1. Define milk.
2. Explain colostrum.
3. Explain role of lysozyme in milk.
4. Describe stormy fermentation?
5. Discuss role of biofilms.

SECTION: B

Q2) Answer the following (Attempt any 5/7)

[5 X 2 =10]

1. Enlist two examples of milk borne diseases.
2. Describe physicochemical properties of milk.
3. Explain different sources of contamination of milk.
4. Quote color defects in milk.
5. Device method to remove spores of bacteria from milk to be used for cheese making.
6. Illustrate strategies to be used to improve quality of milk during production.
7. Deduce role of bacteriocins in preservation of milk.

SECTION: C

Q3) Write short notes on following (Attempt any 2/4)

[2 X 5 = 10]

1. Pasteurization of milk.
2. Good manufacturing practices to be followed in Dairy industry.
3. Types of milk
4. Methods for preservation of milk and milk products.

SECTION: D

Q4) Answer the following (Attempt any 1/2)

[5 X 1 = 5]

1. Describe different components of milk in details. Classify them as Organic and inorganic components.
2. Relate the role of microorganisms with spoilage of milk.
