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M. TECH.**THIRD SEMESTER EXAMINATION, 2008-09****FOOD TECHNOLOGY****Time : 3 Hours****Total Marks : 100**

- Note :** (I) Attempt any **FIVE** questions.
(II) Marks are indicated against each question.

1. (a) What are the major practices used for the preservation of foods, and what is an example of food preserved by each. 8
(b) Differentiate between a food poisoning and a food borne infection. Briefly describe the food poisoning botulism. 12
2. Write short notes on any **Five** of the following : 4 x 5 = 20
 - (a) Aflatoxins
 - (b) Enterotoxins
 - (c) Starter Lactic Cultures
 - (d) Hard and Soft Cheeses
 - (e) Yoghurt
 - (f) Sources of contamination of milk
 - (g) Cultured butter milk
3. Describe the characteristics and methods of detection and enumeration for the following pathogenic bacteria : E.Coli and Staphylococcus. 20
4. Briefly describe the following :
 - (a) Spoilage of meat under anaerobic condition. 5
 - (b) Microbial spoilage of eggs 7

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- (c) Spoilage of canned foods. 8
5. (a) What agencies define the standards and regulations for microbiological quality of foods. 8
- (b) What is the role of micro-organisms in the manufacturing of ripened cheese? 5
- (c) Explain the role of thermophilic micro-organisms in food microbiology. 7
6. Briefly describe the following : 4 x 5 = 20
- (a) International Food Laws
- (b) Food adulteration
- (c) Howard Mold Counting slide
- (d) Single Cell Protein
- (e) Fermented Vegetables
7. (a) Many large food stores provide a food bar with ready-to-eat foods such as salads and soups. What special precautions need to be implemented to maintain satisfactory control of micro-organisms? 5
- (b) Describe types of microbial spoilage of milk in terms of the several "substrates" contained in milk. 15

