[29/A-15] SMATTING

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SARDAR PATEL UNIVERSITY

B. Sc. Semester- IV April 2019

MICROBIOLOGY

USU4CMICUZ - Applie	u Microbiology
Date: 10/04/2019, Wednesday	Maulan 70
Time: 10:00am to 01:00pm	Marks: 70
Q-1 Select the Right answer	[10] [‡]
w I 1 0000	DE 4
1. In ultra pasteurization, milk is heated at 300°	c. 1 to 2 hour
a. 1 to 2 seconds	d. None of the above
b. 1 to 2 minutes	
2 is a disease causing inflammation o	
a. Mastitis	c. Scrapie
b. Tuberculosis	d. None of the above
3. The protein food are degraded by proteolytic	microorganism, the process is called_
a. Rancidity	c. Fermentation
b. Putrifaction	d. None of the above
4 is the most important anaerobic organism	n to be eliminated from the canned
food.	
a. E.coli	c. B. Subtilis
b. E. aerogens	d. Clostridium botulinum
The pH of fruits restricts growth	
a. Bacteria	c. Both (a) and (b)
b. Fungi	a. None of the above
6. Which of the following substance is added fo	r disinfection of water?
a. Iodine	c. Chlorine
b. Calcium	d. Magnesium
7is detected by IMViC test.	
a. <i>E.coli</i>	c. Both (a) and (b)
b. Enterobacter aerogens	d. None of the above
8. The filtering medium if trickling filter is coat	ed with microbial flora, known as
a. Zoological film	c. Geological film
b. Zooglocal film	d. None of the above
9. Which is example of negative interaction?	
a. Mutualism	c. Antagonism
b. Commensalism	d. Neutralism
10. The key role is played in the transformation	of rock to soil by
a. Cynobacteria	c. Rhizobia
b. <i>Nocardia</i>	d. None of the above
	(ATA)

O-2 An	swer	the following in brief (Any Ten) [20]	
-	1) De	fine: Pasteurization	1
	2) Cl	assify milk on the basis of decolourization in MBRT test.	ব
	3) W	hat is concentrated milk?	
	4) De	escribe: Aseptic handling of food.	
	5) Bi	iefly explain about microbial flora found in shellfish.	
	6) De	efine: Radiation preservation.	
	7) W	hat are the factors affecting sedimentation of water?	
	8) W	rite the classes of natural water.	ž
		efine: Potable water.	
	10) V	Vhat is Rhizosphere?	
	11)E	xplain CO2 fixation by bacteria with its reaction.	
	12)W	hat is nitrification?	
Q-3	A	Describe the sources of microorganism in milk and the precautions to minimize their entry into milk.	[06] [04]:
	В	Write SPC method for microbial examination of milk.	ro - J.
		OR	[05]
	Α	Write a short note on Cheese.	-
	В	Explain in detail phosphatase test	[05]
Q-4		ist the methods used for food preservation and explain High temperature dehydration in detail. OR	[10]
			[06]
	Α	Write a note on microbial spoilage of food.	[04]
	B	Explain microscopic technique for the microbial examination of food.	[Ox]
Q-5	:	Define: Coliform. Explain how the presence of coliform can be detected in water.	[10]
	į	OR	romi.
·	Α	Explain: Trickling filter.	[05]
· ·	В	Explain: Activated sludge process.	[05]
•		Describe in detail microbial interaction in soil.	[10]
Q-6)		
		OR	[07]
	Α	Explain: Sulfur cycle.	=
	В	What is ammonification? Explain its reaction.	[03]
