

V.P & R.P.T.P SCIENCE COLLEGE
INTERNAL EXAMINATION
MICROBIOLOGY, USO4CMIC02



11.03.14; Tuesday

Total Marks:30

Time: 01.00 –

2.30p.m.

N.B. (i)Marks are indicated on the right hand side.(ii) All questions are compulsory.

Q.1. Attempt any three out of the following. (06)

- (a) What information does the phosphatase test reveal about milk?
- (b) What are the advantages of first souring the cream used to make butter?
- (c) What are the attractive features of food preservation through the use of radiation?
- (d) Which are the three most important types of microbiological spoilage of commercially canned foods?
- (e) Why is *E.coli* considered as an indicator of pollution?
- (f) Define the following : (i) Potable water (ii) BOD

Q.2. Which are the characteristics on which the microorganisms found in milk can be described? Explain them. (08)

OR

Q.2. Write a note on cheese. (08)

Q.3. Describe the preservation of food by the use of high temperature. (08)

OR

Q.3. Describe the microbiological examination of food. (08)

Q.4. (i) Write a note on activated sludge process. (04)

(ii) How is the disinfection of water carried out? (04)

OR

Q.4. Write a note on bacteriological examination of domestic water. (08)

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