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SECTION - B (35 Marks)

Answer ALL questions
ALL questions carry EQUAL Marks

(5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Examine the intrinsic and extrinsic factors influencing microbial growth in food.	K3	CO1
		(OR)		
	11.b.	Demonstrate high and low temperature preservation techniques in detail.		
2	12.a.	Appraise Mycotoxicosis and Mycetismus.	K5	CO2
		(OR)		
	12.b.	Explain any three standard quality analyzing tests for milk.		
3	13.a.	Prescribe the production of bread and Tempeh.	K6	CO3
		(OR)		
	13.b.	Compile the production of SCP.		
4	14.a.	Assess the production of Yoghurt and Koumiss.	K5	CO4
		(OR)		
	14.b.	Discuss the symptoms of Milk spoilage.		
5	15.a.	Explain the Role of gut microbiome in health and disease.	K6	CO5
		(OR)		
	15.b.	Summarize the GMP briefly.		

SECTION - C (30 Marks)

Answer ANY THREE questions
ALL questions carry EQUAL Marks

(3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Analyze the spoilage of meat and poultry products.	K3	CO1
2	17	Classify food borne illness.	K5	CO2
3	18	Explain the characteristics and production Probiotics. Add factors affecting functionality of probiotic.	K6	CO3
4	19	Describe the production of various types of Cheese. Add a note on Microbiology of cream.	K5	CO4
5	20	Elucidate on Food safety and standards of India.	K6	CO5

Z-Z-Z

END