

B.Tech. Sixth Semester (Food, P & P, O & P and Petro. Tech.) (CGS)

11046 : Food Technology - II : 6 FT 04

P. Pages : 2

Time : Three Hours



AU - 2816 Add

Max. Marks : 80

- Notes :
1. Answer **all** question from Section A and **all** question from Section B.
 2. Diagrams and chemical equations should be given wherever necessary.
 3. Illustrate your answer necessary with the help of neat sketches.

SECTION - A

1. a) Describe morphology of bacteria with respect to size, shape and arrangement. 7
- b) Describe bacterial structure internal to the cell wall. 7

OR

2. a) Describe physical methods of selection & isolation of pure culture. 7
- b) Describe streak plate technique for isolation of pure culture. 7
3. a) Enlist physical agents used for control of microorganisms with mechanism of action of any two. 8
- b) Draw a neat labelled diagram of autoclave. 5

OR

4. a) What is pasteurization of Milk? Specify time-temperature conditions. Explain phosphatase test. 8
- b) Enlist various methods of food preservation. 5
5. a) Describe normal growth curve of bacteria. 8
- b) Name the microorganisms responsible for following activity. 5
 - 1) Poultry spoilage.
 - 2) Bread spoilage.
 - 3) Yogurt fermentation.
 - 4) Wine fermentation.
 - 5) Whey fermentation.

OR

6. a) Describe intrinsic parameters of food that affect microbial growth. 8
- b) Draw flow diagram of single cell protein. 5

SECTION - B

7. a) Explain Bakers yeast manufacture. 5

- b) Give industrial applications of bacteria. 5
- c) Give industrial applications of yeasts. 4

OR

8. a) Explain various routes of food contamination. 8
- b) Write note on food antibiotics. 6
9. a) What is food poisoning? What are general symptoms of food poisoning? Explain salmonella food poisoning. 8
- b) Write a note on food preservatives. 5

OR

10. a) What is thermal death time? Explain D, Z and F values. 8
- b) Write a note on food irradiation. 5
11. Write notes on following.
- 1) Controlled atmosphere storage. 5
- 2) Freeze drying. 4
- 3) Aseptic packaging. 4

OR

12. Write notes on following.
- 1) Wine fermentation. 5
- 2) Cheese fermentation. 4
- 3) Yogurt fermentation. 4
