

U.G. 6th Semester Examination - 2021

MICROBIOLOGY

[HONOURS]

Course Code : MB-H-CC-P-14

(Food and Industrial Microbiology)

[PRACTICAL]

Full Marks : 20

Time : 2 Hours

The figures in the right-hand margin indicate marks.

Answer any **two** of the following : $10 \times 2 = 20$

1. What is pasteurization? How will you determine whether a milk sample is pasteurized or not?
 2. How will you determine the microbial quality of fresh vegetable salad? What are the major bioindicator considered here?
 3. Describe the method of preparation of yogurt.
 4. How will you qualitatively and quantitatively determine amylase produced in a fermentation broth?
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