

D 141108**(Pages : 2)****Name.....****Reg. No.....****FOURTH SEMESTER B.VOC. DEGREE EXAMINATION, APRIL 2026**

Dairy Science Technology

SDC 4DT 17—DAIRY MICROBIOLOGY

(2021 Syllabus)

Time : Two Hours

Maximum : 60 Marks

Part A (Short Answer Type Questions)*Each question carries 2 marks.**Ceiling 20.*

1. Define microbial taxonomy.
2. Classify bacteria based on oxygen requirement.
3. Differentiate between prokaryotic and eukaryotic cells.
4. Define psychrotrophs with example.
5. List two milk borne pathogens.
6. Define sweet curdling.
7. What is ropiness in milk ?
8. Define lipolytic organisms.
9. Define starter culture.
10. List two methods of preservation of starter cultures.
11. What is Bacteriophage ?
12. Mention two dairy product-borne infections.

Part B (Paragraph/ Problem Type Questions)*Each question carries 5 marks.**Ceiling 30.*

13. Explain nomenclature and classification of bacteria.
14. Describe types of microorganisms present in milk.

Turn over

15. Discuss physiological groups of spoilage organisms in milk.
16. Describe FSSAI standards applicable to dairy products.
17. Explain types and functions of starter cultures.
18. Discuss factors affecting activity of starter cultures.
19. Explain dairy product-borne intoxications (other than aflatoxins).

Part C (Essays Type)

*Answer any **one** question.*

The question carries 10 marks.

20. Describe milk borne diseases and their public health significance.
21. Discuss bacteriology of starter cultures: propagation, preservation and role in fermentation.

(1 × 10 = 10 marks)