No. of Printed Pages : 3

RDR-102

Ph. D. IN DAIRY SCIENCE AND TECHNOLOGY (PHDDR)

Term-End Examination

Dec., 2021

RDR-102: ADVANCES IN DAIRY MICROBIOLOGY

Time: 3 Hours Maximum Marks: 100

Note: Answer any five questions. All questions carry equal marks.

- 1. Classify cheese starters and give their functions. Describe the commercial production of starter cultures and their applications. 8+12
- 2. List the strategies for genetic improvement of lactic acid bacteria and explain any *four* types of genetic improvement to enhance the technological and functional attributes of lactic acid bacteria.

 4+16

[2] RDR-102

- 3. Describe the process of recombinant protein production. What is the procedure for GM Food approval in India?
- 4. List the probiotic organisms and explain their mechanism of action. Give the characteristics of effective probiotics. Write about the stability of probiotic organism during storage and passage to GI tract.
- 5. Write a short note on functional foods. Give the types of bacteriocins and their applications in food biopreservation.
- 6. List the emerging dairy food pathogens.

 Describe the HACCP principles and its implementation in dairy industry.

 4+16
- Describe the elements, working principles and basic characteristics of biosensors.

8. Write short notes on any four of the following:

5 each

- (i) Prebiotics
- (ii) Accelerated cheese ripening
- (iii) Recombinant DNA technology
- (iv) GMO
- (v) Cloning and expression vector
- (vi) PCR technique