

**1st Sessional**  
**Dr SSBUI CET**  
**BE (FT) 4<sup>th</sup> Sem – Food Microbiology**

**Marks 17.5**

**Time 1h**

- Q1. How would you classify cheese on the basis of moisture content? Give examples also. (5)
- Q2. Draw the flowchart and briefly explain the process for the production of yoghurt. (7.5)
- Q3. Differentiate between:
- a) Slow and fast freezing
  - b) Class I and class II preservatives (5)