

CBCS SCHEME

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15BT744

Seventh Semester B.E. Degree Examination, Dec.2018/Jan.2019

Food Biotechnology

Time: 3 hrs.

Max. Marks: 80

Note: Answer any FIVE full questions, choosing ONE full question from each module.

Module-1

- 1 a. What is rancidity? Explain the different factors effecting rancidity. (08 Marks)
b. Write short note on:
i) Browning reaction
ii) Food faddism. (08 Marks)

OR

- 2 a. Discuss about Colloidal system and their stability. (08 Marks)
b. Write short note on:
i) Metabolism in starvation
ii) Aroma compounds and flavours in food. (08 Marks)

Module-2

- 3 a. Describe the intrinsic and extrinsic parameters for the growth of micro organisms in food. (08 Marks)
b. Write short note on:
i) Dye reduction test
ii) Most favourable member country. (08 Marks)

OR

- 4 a. Give a synopsis of common food born bacteria and moulds. (08 Marks)
b. Discuss the foodborne gastroenteritis caused by Salmonella and Shigella. (08 Marks)

Module-3

- 5 a. Discuss the use of high temperature for food preservation. (08 Marks)
b. Describe the cheese making and ripening process. (08 Marks)

OR

- 6 a. Describe the principle involved in the denaturation of microorganism by irradiation. (08 Marks)
b. Discuss in detail the production of Vinegar. (08 Marks)

Module-4

- 7 a. Explain the proximate analysis and food constituents. (08 Marks)
b. Explain in detail food packaging in food industry. (08 Marks)

OR

- 8 a. Discuss in detail the role of biotechnology in food industry with suitable examples. (08 Marks)
- b. Write short notes on:
- i) Immobilized enzyme in food industry. (08 Marks)
 - ii) Generation of flavor and aroma compounds. (08 Marks)

Module-5

- 9 a. Write a note on food freezing equipments. (08 Marks)
- b. Discuss food dehydration in detail. (08 Marks)

OR

- 10 Write short note on:
- a. Dehusking
 - b. Fruit juice extraction
 - c. GMP
 - d. HACCP. (16 Marks)
