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10BT74

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

Time: 3 hrs.

Max. Marks:100

Note: Answer any FIVE full questions, selecting atleast TWO questions from each part.

PART - A

- 1 a. What is a Colloidal System? Mention different types and justify milk is a complex colloidal system. (10 Marks)
b. Define Rancidity. Explain oxidative rancidity and add a note on prevention of rancidity. (10 Marks)
- 2 a. What is Balance diet? Explain nutritional aspects of Carbohydrates , Lipids and Proteins. (10 Marks)
b. Write a short note on : i) Metabolism in starvation ii) Malnutrition in India. (10 Marks)
- 3 a. Give a detailed note on Intrinsic and Extrinsic parameter influences growth of micro organisms in food. (10 Marks)
b. Give the common synopsis of food borne bacteria. (10 Marks)
- 4 a. Define Food spoilage and explain spoilage of sea foods and poultry. (10 Marks)
b. Discuss in brief on Gastro entities caused by bacterial. Explain with two relevant types. (10 Marks)

PART - B

- 5 a. Give the principle involved in preservation of food and add a brief note on irradiation and low temperature in food preservation. (15 Marks)
b. Write short note on Chemical Preservation. (05 Marks)
- 6 a. Define Fermentations and explain production of fermented beverages. (10 Marks)
b. Explain in brief about role of enzyme in the development of flavor and aroma in food. (10 Marks)
- 7 a. Explain Proximate analysis of food constituents. (10 Marks)
b. Write short notes on :
i) Biotechnology in food industry ii) Food packaging. (10 Marks)
- 8 Write short notes on :
a. Thermal properties of frozen food. (05 Marks)
b. Food freezing equipments. (05 Marks)
c. Equipment related to fruit juice extraction. (05 Marks)
d. Food safety. (05 Marks)
