

(Following Paper ID and Roll No. to be filled in your
Answer Books)

Paper ID : 154602

Roll No.

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B.TECH.

Theory Examination (Semester-VI) 2015-16

FOOD BIOTECHNOLOGY

Time : 3 Hours

Max. Marks : 100

Section-A

1. **Attempt all sections. All sections carry equal marks. Write answer of each section in short. (10×2=20)**

- (a) What do you understand by SCP?
- (b) Explain the B-glucan problem?
- (c) What is probiotics?
- (d) Write down the benefits of fermented milk?
- (e) What do you mean by air sampling?
- (f) Explain catabolic repression?
- (g) What are starter cultures?

- (h) What is food borne illness?
- (i) What do you mean by catabolic repression?
- (j) Write down the difference between wine and beer?

Section-B

2. Attempt any five questions from this section.

(5×10=50)

- (a) Write down the role and significance of microorganisms in food biotechnology?
- (b) What type of nutritional boosts and flavor enhancers are used in food industries?
- (c) Explain in details the metabolically injured organisms?
- (d) Write down the preservation technologies for milk and dairy products?
- (e) What do you mean by primary and secondary fermentation?
- (f) What do you understand by Rheology of food production?
- (g) Write down the intrinsic and extrinsic factors which are used in food and beverages industries?

- (h) What is the enumeration and detection of food-borne organisms?

Section-C

Attempt any two questions from this section. (2×15=30)

3. What is unit operations and equipment involved in the commercially important food processing methods?
4. What do you understand by food preservations? Write down the food preservations using radiations methods and its applications?
5. Write down the all steps which involved in the production of alcoholic beverages?