



JAZ-003-013305

Seat No. _____

**M. Sc. (Biotechnology) (Sem. III) (CBCS)
(W.E.F. 2016) Examination**

December - 2019

**BT - 316 : Food Biotechnology
(Elective)**

Faculty Code : 003

Subject Code : 013305

Time : $2\frac{1}{2}$ Hours]

[Total Marks : 70

- 1 Answer any 7 : (2 marks each) 14**
- (i) What is active dry yeast ?
 - (ii) What is sauerkraut ?
 - (iii) What are sparkling wines ?
 - (iv) Why is formaldehyde considered to be a central metabolite in Ci-metabolism ?
 - (v) What is molasses ?
 - (vi) What is a heterocyst ?
 - (vii) What is a prebiotic ?
 - (viii) Enlist toxins produced by Fusarium species.
 - (ix) Enlist types of enzymes used in food industry.
 - (x) State the difference between curd and yogurt.
- 2 Answer any 2 of the following : (7 marks each) 14**
- (i) Describe grapes as the substrate for the production of wine.
 - (ii) Give an account of microbes used as SCP.
 - (iii) Comment on lactic acid bacteria as dairy starters.
- 3 Answer the following : (7 marks each) 14**
- (i) Give an account of biotechnological importance of cyanobacteria.
 - (ii) Describe the salient features of methylotrophs.

OR

- 3** Answer the following : (7 marks each) **14**
- (i) Discuss ethical issues associated with genetically modified foods.
 - (ii) Comment on improvement of food using plant tissue culture.
- 4** Answer the following : (7 marks each) **14**
- (i) Discuss microbes associated with food borne infections.
 - (ii) Describe various types of biosensors.
- 5** Write a short note on any 2 of the following : **14**
(7 marks each)
- (i) Risk Analysis
 - (ii) HACCP
 - (iii) Quality Assurance
 - (iv) IPR
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