



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
