



HDY-003-1133006 Seat No. _____

M. Sc. (Biotechnology) (Sem. III) (CBCS) Examination

November / December – 2017

BT - 316 : Food Biotechnology

(Elective)

Faculty Code : 003

Subject Code : 1133006

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

[Total Marks : 70

1 Answer the following : (Any **Seven** out of Ten, each of **14** 02 marks)

- (1) What are cyanobacteria?
- (2) What is a callus?
- (3) What is EPA?
- (4) What are probiotics?
- (5) What is HACCP?
- (6) What is totipotency of plant cells?
- (7) Give examples of Lactic Acid Bacteria used as probiotics.
- (8) What is mushroom? Give example of edible mushrooms.
- (9) What is lyophilisation?
- (10) What is FDA?

2 Answer the following : (Any **two** out of Three, each of **14** 07 marks)

- (a) Explain the process of sauerkraut production.
- (b) Discuss in detail "Methylootrophs"
- (c) What are the benefits of taking probiotics?

3 Answer the following : **14**

- (a) Write a note on Intellectual Property Rights.
- (b) What is enzyme biotransformation? Exemplify.

OR

3 Answer the following : **14**

- (a) Give the principles, procedure & factors affecting yogurt production.
- (b) Write a note on mycotoxins in food with reference to *Aspergillus* species.

4 Answer the following : **14**

- (a) Write a note on "Biosensors in Food Industry"
- (b) What are genetically modified crops? Exemplify.

5 Answer the following : (Any **two** out of four, each of **07** marks) **14**

- (a) Write a note on "Microbiological Quality Standards of Foods"
- (b) Briefly explain "Genetic modifications of microbes"
- (c) Briefly explain role of plan tissue culture for improvement of food additives.
- (d) Enlist methods for food preservation and describe any one in detail.
