



HM-003-019304

Seat No. _____

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

May / June – 2017

Micro-316 : Food Biotechnology (Elective)

Faculty Code : 003

Subject Code : 019304

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

[Total Marks : 70

1 Answer any Seven : (2 Marks each)

- (a) What are starter cultures ?
- (b) What is the difference between prebiotics and probiotics ?
- (c) Highlight the role of biosensor in food preservation.
- (d) What are Sausages ?
- (e) What is FDA ?
- (f) What is canning ?
- (g) What is the basic difference between food borne infections and food intoxication ?
- (h) Highlight the difference between food pasteurization and sterilization.
- (i) What is putrefaction ?
- (j) Highlight the importance of quality assurance in food industry.

2 Answer any two of the following : (7 Marks each)

- (a) Explain SCP production in detail.
- (b) Write a note on fermented vegetables.
- (c) Describe in detail about production of alcoholic beverages.

3 Answer the following : (7 Marks each)

- (a) Demonstrate lactic acid bacteria and its probiotic potential.
- (b) Discuss genetically modified foods and crops.

OR

- (a) Describe methylotrophs as novel microorganism.
- (b) Discuss the role of plant tissue culture for improvement of food additives.

4 Answer the following : (7 Marks each)

- (a) Give a detailed account on food preservation.
- (b) Discuss Mycotoxins produced by *Aspergillus spp.* in food.

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

- (a) Write a note on intellectual property rights and animal welfare.
 - (b) Explain "Risk analysis".
 - (c) Discuss government regulatory practices and policies.
 - (d) Write a note on HACCP.
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