

HDY-003-1193004

Seat No.

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

November / December - 2017

MICRO-316: Food Biotechnology

(Elective)

Faculty Code: 003

Subject Code: 1193004

Time: Hours] [Total Marks: 70

- 1 Answer any seven of the following: (2 Marks each)
 - (a) What is EPA?
 - (b) Define the terms food borne infections and intoxications.
 - (c) How probiotic microbes survive in gastrointestinal tract?
 - (d) Give importance of genetically modified food.
 - (e) What is protoplast fusion?
 - (f) What are sausages?
 - (g) What is callus?
 - (h) What is IPR?
 - (i) Enlist toxins produced by Clostridia.
 - (i) What is ISI?
- 2 Answer any two of the following: (7 Marks each)
 - (a) Discuss in detail about production of alcoholic beverages.
 - (b) Give an account on yogurt as fermented dairy product.
 - (c) Describe the large scale cultivation of edible mushrooms.
- **3** Answer the following: (7 Marks each)
 - (a) Describe methylotrophs as novel microorganism.
 - (b) Discuss the methods of detection and diagnosis of genetically modified organisms.

OR

- **3** (a) Describe the role of plant tissue culture for improvement of food additives.
 - (b) What are lactic acid bacteria? Explain their probiotic potential.
- 4 Answer the following: (7 Marks each)
 - (a) Give an account of various toxins produced by Aspergillus species.
 - (b) What is food preservation? Discuss any two methods of food preservation in detail.
- **5** Write short note on any two of the following: (7 Marks each)
 - (a) HACCP.
 - (b) Microbial quality standards of food.
 - (c) Risk analysis.
 - (d) Biosensors in food industry.