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10BT74

Seventh Semester B.E. Degree Examination, Dec.2016/Jan.2017
Food Biotechnology

Time: 3 hrs.

Max. Marks:100

**Note: Answer any FIVE full questions, selecting
atleast TWO questions from each part.**

PART – A

- 1 Discuss the importance of following in food systems:
a. Browning reactions
b. Rancidity
c. Aromatic compounds in foods
d. Colloidal system in foods. (20 Marks)
- 2 a. Elucidate the nutritional and functional aspects of carbohydrates and proteins in foods. (10 Marks)
b. Comment on faulty food habits engulfing younger generation. Add a note on food faddism. (10 Marks)
- 3 a. What are the intrinsic and extrinsic factors that influence growth of microbes in various foods? (08 Marks)
b. Write critical note on :
(i) Synopsis of food borne bacteria (04 Marks)
(ii) Membrane filter test (04 Marks)
(iii) Agar droplets. (04 Marks)
- 4 a. Discuss microbial spoilage of poultry and dairy products. (08 Marks)
b. Differentiate food borne infection and intoxication. (04 Marks)
c. What are the key features observed in food borne gastroenteritis caused by Staphylococcus and Clostridium? (08 Marks)

PART – B

- 5 a. List the principles behind food preservation. (05 Marks)
b. Explain in brief about food preservation using chemical means and high temperature preservation. (10 Marks)
c. Enumerate the new technologies under food preservation. (05 Marks)
- 6 Discuss processing of following fermented foods with their benefits:
a. Cheese and yoghurt. (10 Marks)
b. Sauerbrant and vinegar (10 Marks)
- 7 a. What are the objectives of food processing? (05 Marks)
b. Discuss labelling of constituents. (05 Marks)
c. Discuss in details the role of biotechnology in food industry with required examples. (10 Marks)
- 8 a. Write a note on food freezing equipments. (10 Marks)
b. Discuss food dehydration in details. (10 Marks)

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