

**T. Y. B. SC. (BIOTECHNOLOGY) SEM – V (CBCS - 2015
COURSE) : WINTER - 2017
SUBJECT: FOOD BIOTECHNOLOGY**

Day: **Wednesday**
Date: **08/11/2017**

Time: **02.00 PM TO 05.00 PM**
Max. Marks: **60**

W-2017-0950

N.B.:

- 1) **Q. 1 & Q. 5 are COMPULSORY.** Answer **ANY TWO** from questions **2,3, & 4 and 6,7,& 8.**
- 2) Answers to both the sections should be written in **SEPARATE** answer books.

SECTION - I

- Q.1** Attempt **ANY FIVE** of the following **(10)**
- a) Define Probiotics.
 - b) Define Single Cell Proteins.
 - c) Define F- value.
 - d) Explain Genetically modified food.
 - e) Define food additives.
 - f) What is tetrapack technology?
- Q.2** Answer the following **(10)**
- a) Name various intrinsic factors of microbial growth in the food. Explain any two of them
 - b) Explain the production of bread.
- Q.3** Explain the following **(10)**
- a) Food preservation by refrigeration and freezing.
 - b) Explain the effect of radiation in food preservation.
- Q. 4** Write short notes on **ANY TWO** of the following **(10)**
- a) Nutritive values of mushroom.
 - b) Assessment of microbiological quality of milk
 - c) Explain primary sources of contamination in food.

SECTION - II

- Q. 5** Attempt the following **(10)**
- a) Explain the concept of good manufacturing practices in food industry.
 - b) Explain various types of organic food.
- Q. 6** Answer the following **(10)**
- a) Explain applications of genetically modified food.
 - b) Explain quality control in food industry.
- Q. 7** Write short notes on the following **(10)**
- a) Food preservation by chemical preservative.
 - b) Explain food spoilage by toxin production.
- Q. 8** Give an account of the following **(10)**
- a) Pasteurization of milk
 - b) Explain canning as a food preservation method.

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