

BACHELOR OF SCIENCE (BIOTECHNOLOGY) (CBCS - 2015 COURSE)
T.Y.B.Sc. (Biotech) Sem-V : WINTER :- 2021
SUBJECT: FOOD BIOTECHNOLOGY

Day : Saturday
Date 5/2/2022

W-13257-2021

Time : 10:00 AM-01:00 PM
Max. Marks: 60

- 1) Q1 and Q5 are compulsory.
- 2) Answer ANY TWO questions from Q 2, 3, 4 in Section I.
- 3) Answer ANY TWO questions from Q 6, 7, 8 in Section II.
- 4) Answers to Both the sections to be written in SEPARATE answer books.
- 5) Draw a labeled diagram WHEREVER necessary.

SECTION - I

Q.1) Answer the following: (ANY FIVE) (2 Marks X 5 = 10)

- a) Write the use of emulsifier in dough making.
- b) What is the significance of pre-fermentation in bread making?
- c) What is curd?
- d) What are the uses of left over solid residue of mushroom cultivation?
- e) What are mesophiles? Write its significance in food spoilage.
- f) Define dehydrofreezing

Q.2) Answer the following: (5 Marks X 2 = 10)

- a) Write the importance of pH and moisture content in food spoilage.
- b) Explain how nutrient and antimicrobial constituents in food influence food spoilage

Q.3) Explain the following: (5 Marks X 2 = 10)

- a) Explain ideal properties required for yeast in bread making.
- b) Explain various factors influencing the preservation of food by heating.

Q.4) Write short notes on the following: (5 Marks X 2 = 10)

- a) Starter culture
- b) Explain steam blanching.

SECTION - II

Q.5) Answer the following: (ANY FIVE) (2 Marks X 5 = 10)

- a) Write in brief methods used for preservation of juices.
- b) Name two spices used in food preservation and write its action.
- c) What is the function of aluminium layer in tetra pack
- d) Write the importance of organic dairy products.
- e) What is the function of polyethylene in tetra pack?
- f) What is the importance of approved suppliers list in quality control?

Q.6) Answer the following: (5 Marks X 2 = 10)

- a) What are food additives? Explain its role in food industry.
- b) Explain future applications of GM food.

Q.7) Explain the following: (5 Marks X 2 = 10)

- a) What is GRAS? Write its significance in food industry.
- b) Explain ingredient specification in quality control.

Q.8) Write short notes on the following: (5 Marks X 2 = 10)

- a) Safety assessment of GM food
- b) Cleaning and sanitizing program in quality control.
