

**T. Y. B. SC. (BIOTECHNOLOGY) SEM – V (CBCS - 2015  
COURSE) : SUMMER - 2018  
SUBJECT: FOOD BIOTECHNOLOGY**

Day: **Thursday**  
Date: **05/04/2018**

Time: **10.00 am to 01.00 pm**  
Max. Marks: 60

**S-2018-1061**

**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 GRAS.
  - b) Define Tetrapack technology.
  - c) Define food spoilage.
  - d) Define freeze drying.
  - e) Define food fermentation.
  - f) What is TDT?
- Q.2** Answer the following (10)
- a) Explain various extrinsic factors affecting microbial growth in food.
  - b) Explain the different methods for detection of pathogens in the food.
- Q.3** Explain the following (10)
- a) Fermentation of wine.
  - b) Explain curd preparation.
- Q. 4** Write short notes on **ANY TWO** of the following (10)
- a) Single cell protein.
  - b) Making of bread.
  - c) Sauerkraut production.

**SECTION - II**

- Q. 5** Attempt the following (10)
- a) Explain various methods of food preservation by heat.
  - b) Explain preservation of food by vacuum dryer.
- Q. 6** Answer the following (10)
- a) Explain importance of lactic acid bacteria in food fermentation.
  - b) Explain various factors controlling the dose of radiation in food preservation.
- Q. 7** Write short notes on the following (10)
- a) Starter culture
  - b) Food additives
- Q. 8** Give an account of the following (10)
- a) HACCP
  - b) Explain various types of organic food.

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