

Roll No. 

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Total No. of Pages : 02

Total No. of Questions : 09

B.Sc.(BT) (2014 to 2017) (Sem.-5)

**FOOD BIOTECHNOLOGY**

Subject Code : BSBT-303

M.Code : 47057

Time : 3 Hrs.

Max. Marks : 60

**INSTRUCTION TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt ANY FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt ANY TWO questions.

**SECTION-A****1. Write briefly :**

- a) Ripening
- b) Beer
- c) Coloring agents
- d) *Agaricus bisporus*
- e) Golden Rice
- f) Value added products
- g) Lipases
- h) Pickling
- i) SCP
- j) Food Additives

### SECTION-B

2. What is the composition of food which make it good substrate for microbes?
3. What is the role of amylases in industries?
4. What are class I and class II preservatives?
5. What are advantages of mushroom production?
6. How safety and nutritional evaluation is done?

### SECTION-C

7. Define solid substrate fermentation. How cheese is produced commercially? Give its types as well.
8. Describe the role of glucose oxidase catalase and proteases in food industries.
9. Explain the production of fruit juices and microbiology of pickling.

**NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.**