

Roll No. 

--	--	--	--	--	--	--	--	--	--

Total No. of Pages : 02

Total No. of Questions : 18

**B.Tech. (Bio Technology) (Sem.-7)**  
**FOOD & NUTRACEUTICAL BIOTECHNOLOGY**  
Subject Code : BTBT-704  
M.Code : 71846

Time : 3 Hrs.

Max. Marks : 60

**INSTRUCTIONS 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****Write briefly :**

1. Food Processing
2. Nutraceuticals
3. Sauerkraut
4. Antioxidants
5. Chemoprevention
6. Intestinal microbiota
7. Micronutrients
8. Enzymes in cheese making
9. Microbial vitamins
10. Single cell protein

### SECTION-B

11. Explain the concept of 'Food as Remedies'. Discuss the health benefits of probiotics.
12. Explain the technology of production of sauerkraut and pickles.
13. Classify Food Additives. Discuss the process of utilization of organisms in production of flavours and colours.
14. Discuss in detail the process of production of beer.
15. Classify different categories of food wastes. Discuss the scope of bioconversion of food waste.

### SECTION-C

16. Discuss the role of microorganisms in Food Processing and production. What is yoghurt and how is it different from the Indian curd?
17. Explain the scope and importance of nutrigenomics in human health and food industry. Discuss the role of intestinal microbiota in nutrigenomics.
18. Discuss in detail the concepts of free radicals and antioxidants and their relation to food processing. Describe the role of nutraceuticals in chemoprevention.

**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.**