

Code: R7422302

R7

B.Tech IV Year II Semester (R07) Supplementary Examinations, March/April 2013

FOOD SCIENCE & TECHNOLOGY

(Biotechnology)

Time: 3 hours

Max Marks: 80

Answer any FIVE questions

All questions carry equal marks

- 1 Discuss in detail about the significance of food as the source of energy and its role in health.
- 2 Write an account on the physical and chemical properties of lipids.
- 3 Answer the following:
 - (a) Microorganisms associated with food.
 - (b) Food poisoning and microbial toxins.
- 4 Answer the following:
 - (a) Chemical methods of food preservation.
 - (b) Irradiated foods.
- 5 Answer the following:
 - (a) Cereal based beverages.
 - (b) Mycoprotein production.
- 6 Explain the practices of chemical and physical methods of food analysis for determining food composition.
- 7 Discuss about the materials and containers used in food packaging.
- 8 Answer the following:
 - (a) Methods of quality assessment of foods.
 - (b) Food laws and standards.
