

Roll No. 

Total No. of Pages : 02

Total No. of Questions : 09

B.Sc.(BT) (2013 to 2017) (Sem.-5)

**FOOD BIOTECHNOLOGY**

Subject Code : BSBT-303

Paper ID : [F0223]

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****Q1. Write briefly :**

- a) Alpha amylases
- b) Hop plant
- c) Sauerkraut
- d) Sodium benzoate
- e) Ropiness
- f) Starch as food adulterant
- g) Composting
- h) Swiss cheese
- i) Saccharification
- j) Coagulum formation

**SECTION-B**

- Q2. Which substrates are used for mushroom production?
- Q3. How solid substrate fermentation is better than submerged fermentation?
- Q4. What is the role of enzymes in production of fruit juices?
- Q5. Write about the microbiology of pickling.
- Q6. What is safety evaluation and its significance?

**SECTION-C**

- Q7. a) Explain the role of biotechnology in improvement of food resources.  
b) Explain the bread making process commercially.
- Q8. a) What are value added products? Explain any one with suitable example.  
b) Discuss the coloring and flavoring agents commonly used in foods of biological origin.
- Q9. Write notes on the following :
- a) Production of SCP
- b) Production of wine