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JAYPEE UNIVERSITY OF INFORMATION TECHNOLOGY, WAKNAGHAT

T-3 EXAMINATION- MAY 2018
BTech VI Semester (Biotechnology)

COURSE CODE: 10B11BT612

MAX. MARKS: 35

COURSE NAME: Food and Agricultural Biotechnology

COURSE CREDITS: 3

MAX. TIME: 2 Hrs

Note: All questions are compulsory. Carrying of mobile phone during examinations will be treated as case of unfair means.

- Q1. You have been provided a lactic culture isolated from fermented food. What are the different tests you need to perform to suggest that it can be a probiotic candidate? **3 (CO5)**
- Q2. Indigenous fermented dairy products confer many health benefits. How? What is the role of cultures which are adding functionality to the fermented products? **3 (CO1)**
- Q3. How cheese are categorised based on moisture content? Discuss in the brief about the following:
- a) Cooking
 - b) Proteolysis
 - c) Eyes in cheese
- 1+3(CO3)**
- Q4. What are the key differences in dahi and yoghurt? Explain the technical differences in production of dahi as traditional and commercial methods. **3+1 (CO2)**
- Q5. Define nutraceuticals. What are the added advantages of nutraceuticals which are responsible for the growing market of these products? **3 (CO5)**
- Q6. Explain the quality control program proposed by FSSAI in Indian food processing units **3 (CO7)**
- Q6. Why Cartagena Protocol on Biodiversity needed for food and agricultural biotechnology? How you can employ it for the betterment of the users? **5 (CO4)**
- Q7. What is Biodiversity Act 2002? Explain its structure and salient features. **5 (CO7)**
- Q8. What are the ethical considerations of using GM products? Which ethical tools are used for evaluation and analysis of these products? Cite examples. **5 (CO6)**