

JAYPEE UNIVERSITY OF INFORMATION TECHNOLOGY, WAKNAGHAT

TEST -1 EXAMINATION- 2024

M.Sc (Biotechnology)-IIIrd Semester

COURSE CODE (CREDITS): 22MS1BT311 (02)

MAX. MARKS: 15

COURSE NAME: Food Biotechnology

COURSE INSTRUCTORS: Dr. Garlapati Vijay Kumar

MAX. TIME: 1 Hour

Note: (a) All questions are compulsory.

(b) Marks are indicated against each question in square brackets.

(c) The candidate is allowed to make Suitable numeric assumptions wherever required for solving problems

1. What are the different science and technologies which play a major role in food science and engineering? Write about the different expectations about the foods in the near future? (CO I) (3 M)
2. Give two examples each for oils containing saturated, monounsaturated and polyunsaturated fatty acids? What are the different health benefits associated with the PUFA's? (CO I) (3 M)
3. What are the characteristics and types of "Fibers as nutritional components of a food"? Write any three health benefits associated with the fibers along with the mechanism of action? (CO II) (3 M)
4. Write about the food spoilage associated with the light by taking a case study of "Greening of Potato"? Write any three enzymes associated with the food spoilage along with the respective spoilage action? (CO II) (3 M)
5. What are the different showcasing manifestations associated with the food spoilage? Write about the "types of spoilage" and "spoilage microorganisms" associated with the "Canned foods" and "Wine"? (CO I & CO II) (3 M)

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