

JAYPEE UNIVERSITY OF INFORMATION TECHNOLOGY, WAKNAGHAT

TEST -2 EXAMINATION- 2024

M.Sc-III Semester (BT)

COURSE CODE (CREDITS): 22MS1BT311 (2-0-0)

MAX. MARKS: 25

COURSE NAME: Food Biotechnology

COURSE INSTRUCTORS: Dr. Garlapati Vijay Kumar

MAX. TIME: 1 Hour 30 Minutes

Note: (a) All questions are compulsory.

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

Q.No	Question	Marks
Q1	List the intrinsic and extrinsic factors affecting the shelf life of foods? Discuss briefly about the effect of "Moisture content" and "Relative humidity" on the shelf life of foods?	5
Q2	Justify the role of fermented foods "Tempeh", "Kimchi" and "Kombucha" by citing the associated facts and by including the "country origin"?	5
Q3	Demonstrate the procedure of "Accelerate Shelf-Life Tests" as a part of shelf-determination of food? Illustrate the commonly found mycotoxins found in the foods with associated microbes?	4
Q4	Summarize the different techniques used for food preservation? Differentiate the preservation technique of "Pasteurization" with "Sorbic acid and its salts"?	4
Q5	If you have been asked to develop a "cheese production" process, summarize the different steps utilized for the process in a order? Differentiate "Swiss cheese" with "Mozarella cheese" in terms of starter composition?	4
Q6	You have been getting credited abilities with fermented milks production schemes. If anyone consulted you for composing the "SKYR" and "TAETTE" explain them briefly with coupled characteristics associated with the each fermented milk?	3

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