

**JAYPEE UNIVERSITY OF INFORMATION TECHNOLOGY, WAKNAGHAT**  
**TEST -3EXAMINATION- 2024**

**M.Sc-III Semester (BT)**

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

**MAX. MARKS: 35**

**COURSE NAME: Food Biotechnology**

**COURSE INSTRUCTORS: Dr. Garlapati Vijay Kumar**

**MAX. TIME: 2 Hours**

*Note:(a)All questions are compulsory.*

*(b) The candidate is allowed to make Suitable numeric assumptions wherever required*

<b>Q.No</b>	<b>Question</b>	<b>Marks</b>
<b>Q1</b>	Explain the basic and common optional ingredients utilized in the bread-making industry? Write about the three main processes used in the baking process? Compare the Bread making process of "bulk fermentation" with the "CBP"?	6
<b>Q2</b>	Summarize the driving forces to use biotechnological methods for flavor production? Discuss in detail the different "flavor enhancers" and "bio-colours" utilized in the food products?	6
<b>Q3</b>	Demonstrate how the characteristics of "Probiotics" differ from the "Prebiotics" with suitable examples? Explain how probiotics help towards "anti-cancer" and "Cholesterol assimilation" effects?	6
<b>Q4</b>	Explain in detail the different fermentation strategies utilized for vinegar production by discussing the advantages and disadvantages associated with each process?	6
<b>Q5</b>	Justify the "Role of the Starters in Food Fermentation? How does the "DVS" culture" bring cost savings rather than using "bulk cultures"? Explain in detail.	6
<b>Q6</b>	Illustrate the following one's (a) Seven principles of HACCP? (2.5 M) (b) Methods used to enhance the active components of food? (2.5 M)	5

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