

JAYPEE UNIVERSITY OF INFORMATION TECHNOLOGY, WAKNAGHAT

TEST -1 EXAMINATION- 2025

B.Tech-VI Semester (BT/BI)

COURSE CODE (CREDITS): 18B11BT612 (3)

MAX. MARKS: 15

COURSE NAME: Food and Agricultural Biotechnology

COURSE INSTRUCTORS: Dr. Uday and Dr. Garlapati

MAX. TIME: 1 Hour

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

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

Q.No	Question	CO	Marks
Q1	How do the characteristics of "Soluble" and "Insoluble" vary with each other? Describe the role of fibers in management of "Colon cancer", "Diabetes" and "Obesity"?	CO2	2.5
Q2	Summarize the technical and nutritional benefits of fermented foods? Discuss the facts about the well known soybean-based fermented foods of "Japan" and "Indonesia"?	CO2	2.5
Q3	Differentiate the types of fats and oils based on their structure and properties.	CO1	2.5
Q4	Assess the health benefits of PUFA and summarize the bioactive lipid mediators from omega 3 and omega 6 fatty acids	CO1	2.5
Q5	Describe the role and source of ascorbic acid and beta carotene	CO1	2.5
Q6	Salt was used by human as one of the earliest methods of food preservation. Justify the anti microbial properties of salt and its application in food products as preservative.	CO1	2.5