

JAYPEE UNIVERSITY OF INFORMATION TECHNOLOGY, WAKNAGHAT

TEST -1 EXAMINATION- 2025

M.Sc-III Semester (BT)

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

MAX. MARKS: 15

COURSE NAME: Food Biotechnology

COURSE INSTRUCTORS: Dr. Garlapati Vijay Kumar

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	Marks
Q1	Give two examples for saturated fats, monounsaturated and polyunsaturated fatty acids containing oils? Summarize the health benefits associated with PUFA's?	3M
Q2	Explain briefly, how fibers help in case of intestinal function, colon cancer, heart disease, diabetes and waste management?	3M
Q3.	Write any three enzymes associated with the food spoilage by mentioning the food and respective spoilage action? Tabulate any three off flavours and related to chemical compounds observed with related food as a part of food spoilage?	3M
Q4.	Explain the consequences happening during Browning of apple and greening of potato? How the water activity and relative humidity affects the shelf-life of foods?	3M
Q5	What are the advantages associated with the food preservation? Explain the food preservation techniques of "Canning" and "modified atmosphere packaging?"	3M

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