

JAYPEE UNIVERSITY OF INFORMATION TECHNOLOGY, WAKNAGHAT

TEST -2 EXAMINATION- 2025

M.Sc (Biotechnology)-III Semester

COURSE CODE (CREDITS): 22MS1BT311 (02)

MAX. MARKS: 25

COURSE NAME: Food Biotechnology

COURSE INSTRUCTOR: Dr. Garlapati Vijay Kumar

MAX. TIME: 1 Hour 30 Min

Note: All questions are compulsory. ve

Q.No	Question	Marks
Q1	Explain the basic stages involved in cheese making along with the health benefits associated with the cheese? How the starter composition vary with the "Swiss cheese" and "Mozzarella" cheese? Write a note on the "Blue cheese"?	5
Q2	Write about the facts associated with the fermented soybean foods (Natto, Miso and Tempeh)? Mention the different benefits brought by fermentation foods and include the nutritional benefits associated with the fermented foods?	5
Q3	What you know about the bifunctionality of enzymes and immunoglobulins associated with the milk? With a neat flowchart depict the yogurt making process? How the fermented milk product "SKYR" different from the "Taette" and "Kumiss" in terms of starter culture composition?	5
Q4	How the probiotics desirable properties vary with prebiotics? Give a hypothesis on how probiotics helps in cholesterol assimilation and anti-cancer effects? What are the health benefits associated with the fermented products of dietary fibers?	5
Q5	How the umami flavours differ with the nature-identical flavours, emphasize with the examples? Give any three examples of nature identical flavour compounds along with the respective chemical compounds? Write a note on "Spinning Cone Column" utilized in flavour industry?	5

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