

JAYPEE UNIVERSITY OF INFORMATION TECHNOLOGY, WAKNAGHAT

Make-up Examination-Nov-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 Minutes

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

| Q.No | Question | Marks |
|------|--|-------|
| Q1 | Write in detail about the different cheeses classified based on the texture? How the starter composition of "Cheddar" cheese differs with the "Swiss" and "Mozarella" cheeses? | 5 |
| Q2 | Explain in detail how "Natural Fermentation" differs with the "Controlled fermentation" with examples? The fermented foods "pickled lemon", "Kimchi", and "Queso fresco" belongs to which countries? | 5 |
| Q3 | Discuss about the bifunctionality of different proteins associated with the milk? How the fermented milk product "Leben" different from the "Kefir" in terms of starter culture composition? | 5 |
| Q4 | How the probiotics differs with prebiotics explain in detail in terms of mechanism of action along with the suitable examples? | 5 |
| Q5 | What are the three different types of flavours used in food industries, summarize with the examples? Explain the work of flavourist n food industries? | 5 |