

JAYPEE UNIVERSITY OF INFORMATION TECHNOLOGY, WAKNAGHAT

TEST -3 EXAMINATION- 2025

M.Sc -IIIrd Semester (BT)

COURSE CODE (CREDITS): 22MS1BT311 (02)

MAX. MARKS: 35

COURSE NAME: Food Biotechnology

COURSE INSTRUCTORS: Dr. Garlapati Vijay Kumar

MAX. TIME: 2 Hours

Note: (a) All questions are compulsory.

Q.No	Question	Marks
Q1	Tabulate the different driving forces to use the biotechnological methods for flavours production? Write about the flavours belongs to "Pyrazines" and "Lactones" groups and colours from the molds?	5
Q2	Describe in detail the basic ingredients used in bread making by discussing the role and functions? Elaborate the "Principles of Baking" by discussing the different stages of Baking?	5
Q3	Discuss in detail about the necessity, principles, benefits associated with the HACCP by including the flow chart of adopting sequential steps?	5
Q4	How "Nutraceutical" differs with the "Pharmaceutical"? Write about the nutritional components belongs to "Polyphenols" and "Carotenoids"? What are the different methods to enhance the active components of the foods?	5
Q5	What are the different characteristics missed in the food products without the starter cultures? Summarize the established desired changes brought by the starter cultures? Write a note on the "Mold starter cultures"?	5
Q6	Depict the different starter culture propagation in dairy industry through a neat diagram? How the "DVS culture" usage contributes towards cost savings compared with the "Bulk starter culture"?	5
Q7	Write about the following one's (a) Flavour Enhancers and Potentiators (2.5 M) (b) Bulk fermentation Vs CBP under bread manufacturing (2.5 M)	5

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