JAYPEE UNIVERSITY OF INFORMATION TECHNOLOGY, WAKNAGHAT

TEST -1 EXAMINATION- 2026

B.Tech (Biotechnology)-VI Semester

COURSE CODE (CREDITS): 18B11BT612 (03) **MAX. MARKS:** 15

COURSE NAME: Food and Agricultural Biotechnology

COURSE INSTRUCTOR: 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	CO	Marks
Q1	As a nutritionist advise the client about the consequences of taking saturated fats, trans fatty acid and unsaturated fatty acids by giving examples of the food stuffs containing these constituents?	I	3
Q2	Emphasize the health benefits of "PUFA's"? Explain, why the balance of Omega-3 and Omega-6 fattyacid intake is required in the individual by citing the deleterious and regulation effects caused by each counterpart?	I	3
Q3	Summarize the benefits of fermentation and nutritional benefits of fermented foods? Write about the facts about the fermented foods of "Tempeh" and "Kimchi"?	II	3
Q4	Explain the biofunctionality of enzymes and immunoglobulin fractions of milk along with its physiological role? Differentiate the fermented milk product "LEBEN" with "TAETTE" in terms of starter culture composition and nativity?	II	3
Q5	Write about the following one's (a) Which type of major fatty acid fraction is present in "cottonseed oil", "palm oil" and "canola oil"? (1.5 M) (b) Role of fibers in protection against "Colon cancer" (1.5 M)	I &II	3

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