Dr Gunjan

## JAYPEE UNIVERSITY OF INFORMATION TECHNOLOGY, WAKNAGHAT T-2 EXAMINATION-2016

B.Tech (Biotechnology) VI Semester

COURSE CODE: 10B11BT612 COURSE NAME: Food and Agricultural Biotechnology COURSE CREDITS: 4	MAX. TIME: 1.5 Hours MAX. MARKS: 25
Note: All questions are compulsory.	, ,
Q1. Write a short note on importance of somatic cell genetics in Mention any three examples of plant varieties developed usin	
Q2. Explain the process of T-DNA processing and transfer to plate of bacterial chromosomal and virulence region genes of Ti plate.	
Q3. What are unique feature of a) Intermediate vector, b) Ti help	er lasmid (2)
Q4. a) How pulsed electric field is being used as a method of to advantages and disadvantages associated with the technique.	od preservation. Explain the (2)
b) Describe the different methods used to preserve the food b	by cold sterilisation (2)
Q5. What is Single Cell Protein (SCP)? Differentiate between different the production of SCP.	ferent microbial groups used (2)
<ul> <li>Q6. For yoghurt preparation, you are provided with the ingredied milk Powder, and starter cultures, answer the following:</li> <li>a) Steps involved in yoghurt preparation</li> <li>b) Description of starters and their role</li> <li>c) Identify the critical control points (CCPs) for the whole pred)</li> <li>d) Suggest different strategies to work out for identified CCP</li> </ul>	ocess.
Q7. For packaging of Mozzarella cheese and sliced mango, answer a) Identify a suitable packaging material and justify the reason b) Explain the suitability of packaging material in terms of and its management as waste	on for selection
<ul><li>Q8. For preparation of cheese answer the following:</li><li>a) Mode of action of rennet</li><li>b) Metabolic processes during ripening</li></ul>	(1+2)
Q9. Although milk is considered as highly perishable food, sti antimicrobial systems available in milk. What are the those one in detail with its mode of action	Il there are various natural