

No. of Printed Pages : 03

Roll No.

CC-803

M. Tech. EXAMINATION, Dec. 2018

(Third Semester)

(B. Scheme) (Main & Re-appear)

(Food Technology)

FT605

FOOD BIOTECHNOLOGY

Time : 3 Hours]

[Maximum Marks : 75

Before answering the question-paper candidates should ensure that they have been supplied to correct and complete question-paper. No complaint, in this regard, will be entertained after the examination.

Note : Attempt *Five* questions in all, selecting at least *one* question from each Unit. All questions carry equal marks.

(3-43/19)M-CC-803

P.T.O.

Unit I

1. Elaborate the role of genetic engineering in the production of plant foods with novel features and quality modifications. **15**
2. Describe the following : **5×3=15**
 - (a) PCR
 - (b) Restriction endonucleases
 - (c) Safety of genetically modified food crops.

Unit II

3. Discuss various types of flavours commonly used in food industry along with methodology involved in their production. **15**
4. What is protein engineering ? Enumerate applications of protein engineering in food technology. **15**

Unit III

5. Narrate the mode of production and role of the following natural antimicrobials for food preservation : **7½×2=15**
 - (a) Acetic acid
 - (b) Essential oils and their components.
6. Explain the following : **7½×2=15**
 - (a) Biogums and Biocolours
 - (b) Pediocins.

Unit IV

7. Discuss the role of biotechnology for attaining food security in India. **15**
8. Elaborate various aspects of safety required to be considered during the production of genetically modified foods. **15**