

No. of Printed Pages : 03

Roll No. ....

**F65**

**B. Tech. EXAMINATION, May 2019**

(Sixth Semester)

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

(BT)

BT310B

FOOD BIOTECHNOLOGY

*Time : 3 Hours]*

*[Maximum Marks : 75*

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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.

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

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**P.T.O.**

### **Unit I**

1. Write chronological developments of importance of microorganisms in food industry which led to development of it at present status. **15**
2. Describe the role of the following in food industry :
  - (a) Yeasts that are beneficial for development of modern foods
  - (b) Bacteria that are harmful to mankind present in food products. **8+7=15**

### **Unit II**

3. Highlight the principles of immunological methods involved in detection of food borne microorganisms with examples. **15**
4. What are the non-conventional methods of detection of microbes in food products. Emphasise on dairy product methods. **15**

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### **Unit III**

5. Write about importance of viruses present in spoiled food and their methods of containment. **15**
6. How will you describe new protein foods ? Elaborate production method of at least one of them. **15**

### **Unit IV**

7. Describe the role of radiation in food preservation, what are legal implication of food irradiation. **15**
8. Describe scientifically the role of temperature in preservation of foods (both high and low). **15**

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