

Elective - II : Food Biotechnology

P. Pages :1

Time : Three Hours



TKN/KS/16/7970

Max. Marks : 80

- Notes :
1. All questions carry equal marks.
 2. Answer **any five** questions.
 3. Due credit will be given to neatness and adequate dimensions.
 4. Illustrate your answers wherever necessary with the help of neat sketches.

1. Compare the morphology. Physiology and reproduction process in bacteria. Yeast and mold with the help of suitable diagrams. **16**
2. a) Discuss the types of food fermentation and explain the role of starter culture in fermentation. **10**
b) Write the process flowsheet for Shrikhand manufacturing. **6**
3. a) Discuss in detail the preparation of beer. **8**
b) Discuss the classification of alcoholic beverages on the basis of alcohol percentage. **8**
4. Describe the process of manufacture of tofu, mentioning the importance of each step. **16**
5. Explain:
a) Role of enzymes in food industry. **6**
b) Preparation of high fructose corn syrup by enzyme. **10**
6. Explain **any two**: **16**
a) White mushroom.
b) Pickling of fruits & vegetables.
c) Protein hydrolysates.
7. Write notes on **any two**. **16**
a) Biomarkers.
b) GM foods.
c) Live stock improvement.
8. Discuss the process flowsheet of **any two**. **16**
a) Cheese.
b) Tortilla.
c) Soya sause.
