



CBCS SCHEME

17BT744

Seventh Semester B.E. Degree Examination, Jan./Feb. 2021 Food Biotechnology

Time: 3 hrs.

Max. Marks: 100

Note: Answer any FIVE full questions, choosing ONE full question from each module.

Module-1

- 1 a. Based on colloidal systems in food, distinguish between gel, sol, foam and emulsion with reference to their stability and use in the food industry. (10 Marks)
- b. With examples, distinguish between enzymatic and non enzymatic browning. (10 Marks)

OR

- 2 a. "Appetite and Satiety are regulated by hormones". Do you agree? Weather yes or no, justify your answer. (10 Marks)
- b. With examples give an account of the major constituents of food. (10 Marks)

Module-2

- 3 a. Distinguish between Agar sausage and Agar syringe method for examining surface of food. (10 Marks)
- b. Differentiate between Infection Intoxication. How will you distinguish between EIEC and EHEC infections? (10 Marks)

OR

- 4 a. Distinguish between Soft rot, Anthracnose m Dooney mildew, Cankers and Wilt with relevant examples. (10 Marks)
- b. Give an account of the different species of bacteria and mold predominant in food. (10 Marks)

Module-3

- 5 a. Distinguish between Redicidation, Radappertization and Radurization methods of radiation preservation of food. (10 Marks)
- b. "Heat processing of food can be beneficial or harmful". Do you agree? Substantiate your answer. (10 Marks)

OR

- 6 a. Differentiate between manufacture of red wine and sparkling wine. (10 Marks)
- b. Distinguish between hard, semi hard and soft cheese with example. (10 Marks)

Module-4

- 7 a. Distinguish between Controlled atmospheric packaging and Modified atmospheric packaging. (10 Marks)
- b. Differentiate between Home scale, Micro scale and Small scale processing. Explain with case studies (10 Marks)

OR

- 8 a. Compare and contrast the use of lipases and proteases in the content of flavor. (10 Marks)
- b. With respect to food labeling, distinguish between Nutritional claim and Nutritional declaration. (05 Marks)

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- c. Distinguish between Lassaigne and Kjeldahl methods of estimating nitrogen content in food. (05 Marks)

Module-5

- 9 a. Differentiate between Airblast freezers and Plate freezers. (10 Marks)
b. Give an account of HACCP and FSO systems in the food industry. (10 Marks)

OR

- 10 a. Distinguish between the Fixed tray dehydration and Cabinet drying based on their principle and working. (10 Marks)
b. Give an account of dehulling of grains. (10 Marks)
