<u>STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI –600 086</u> (For candidates admitted during the academic year 2015 – 16 & thereafter)

SUBJECT CODE: 15BY/PC/FP44

M. Sc. DEGREE EXAMINATION, APRIL 2019 BIOTECHNOLOGY FOURTH SEMESTER

COURSE: COREPAPER: FOOD AND PHARMACEUTICAL BIOTECHNOLOGYTIME: 3 HOURSMAX. MARKS: 100

SECTION – A

ANSWER ALL THE QUESTIONS.

(20 x 1 = 20)

- 1. Mention any two processed food.
- 2. Define the term 'red meat' citing examples.
- 3. What is yoghurt?
- 4. Define pasteurization.
- 5. List any two physical methods of food preservation.
- 6. How do you pack dried foods?
- 7. List the intrinsic factors that affect microbial growth in food.
- 8. What is the role of redox potential in food spoilage?
- 9. Name few eco friendly packaging material used in the food industry?
- 10. What is Salmonellosis?
- 11. What are mycotoxins?
- 12. How are biosensors used in food industry?
- 13. Mention the methods of administration of drugs.
- 14. What is Blood Brain Barrier?
- 15. Mention the role of an analgesic citing examples.
- 16. What are antipyretic drugs?
- 17. What is tablet punching?
- 18. List any two drug formulations.
- 19. How are liposomes used in drug delivery?
- 20. Define nanomedicine.

SECTION – B

ANSWER ANY 4 QUESTIONS IN ABOUT 600 WORDS

 $(4 \times 10 = 40)$

- 21. Explain the methods of processing and refining of edible oils.
- 22. Discuss about the salting and pickling process in food preservation.
- 23. Write a note on the process of canning of foods and its benefits.
- 24. Give a detailed essay on GM foods.
- 25. Write an essay on pharmacokinetics.
- 26. Explain the methods of producing compressed tablets?
- 27. Elaborate on the chemical and physical properties of food that aids in microbial growth.

SECTION – C

ANSWER ANY TWO QUESTIONS IN ABOUT 1500 WORDS $(2 \times 20 = 40)$

- 21. Elaborate on the types of chemical preservatives used in the food industry.
- 22. Write an essay on food borne diseases and ways to control it.
- 23. Discuss about the classification of drugs.
- 24. Explain the methods of drying foods.
