

STELLA MARIS COLLEGE (AUTONOMOUS), CHENNAI – 600 086
DEPARTMENT OF BIOTECHNOLOGY
END SEMESTER EXAMINATION– NOVEMBER 2021
FOOD BIOTECHNOLOGY

SUBJECT CODE: 19BY/PE/FB15
CLASS: I M.Sc.,

TIME: 3 hours
MAX MARKS: 100

SECTION A

ANSWER ALL QUESTIONS

(15x2=30)

1. Differentiate intrinsic and Extrinsic factors.
2. What is humus?
3. What is the role of ethanol in disinfection?
4. What is flavor retention?
5. Differentiate macro and microminerals.
6. List the advantages of blanching.
7. What is decortication?
8. What is milling?
9. What is a drip?
10. What is lye dip?
11. Compare and contrast chemical preservatives and organic preservatives
12. What is thawing?
13. What is the role of FSSAI?
14. What are the advantages of edible packaging?
15. What is E-number? Bring out its significance.

SECTION B

ANSWER ALL THE QUESTIONS

(5x10=50)

- 16 (a) What is the importance of shelf life of a food?
(or)
(b) Discuss the factors affecting the growth and survival of microorganisms.
- 17 (a) Enumerate the methods to assess the flavor of the food.
(or)
(b). Bring out the importance of vitamins.
- 18 (a) Give the application of membrane technology in food preservation.
(or)
(b) Describe cheese processing.

19 (a) Write a note on irradiation as a mode of food preservation.

(or)

(b) Discuss the advantages and disadvantages of high temperature preservation methods.

20 (a) Discuss various food packaging available in the market.

(or)

(b) What are bar codes? How is it useful in identification of packed foods?

SECTION C

ANSWER ANY ONE QUESTION

(1x20 = 20)

21 Give an account on Microbial toxins.

22 Elaborate on the traditional methods used in food preservation.