

**STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI 600 086**  
(For candidates admitted during the academic year 2023 – 2024 )

**M.Sc. DEGREE EXAMINATION - NOVEMBER 2023**  
**BIOTECHNOLOGY**  
**FIRST SEMESTER**

**COURSE : ELECTIVE**  
**PAPER : FOOD BIOTECHNOLOGY**  
**SUBJECT CODE : 23BY/PE/FB15**  
**TIME : 3 HOURS**

**MAX. MARKS: 100**

<b>Q. No.</b>	<b>SECTION A</b> <b>Answer ALL Questions (10 x 1 = 10 marks)</b>	<b>CO</b>	<b>KL</b>
1	Define antinutrients.	1	1
2	List the fat soluble vitamins.	1	1
3	Write the advantage of adding food colorants.	1	1
4	List out any four fermented baked foods.	1	1
5	Describe fortified foods.	1	1
6	Show two adulteration methods that can improve sensory properties of food.	1	1
7	Define cryopreservation.	1	1
8	Tell how do endolysins work.	1	1
9	Recall E-number.	1	1
10	Describe shelf life.	1	1
<b>Q. No.</b>	<b>SECTION – B</b> <b>Answer ALL Questions (5 x 2 = 10 marks)</b>	<b>CO</b>	<b>KL</b>
11	Discuss the role of food composition.	1	2
12	Explain functional foods.	1	2
13	Summarize enrichment of food.	1	2
14	Discuss bio preservation.	1	2
15	Relate the use of barcodes in packaging.	1	2
<b>Q. No.</b>	<b>SECTION C</b> <b>Answer ALL Questions (4 x 10 = 40 marks)</b>	<b>CO</b>	<b>KL</b>
16a	Compile the most common food borne intoxications. (or)	2	3
16b	Show how the texture and mouthfeel of foods be improved.		
17a	Present what are flesh foods? How they are adulterated? (or)	2	3
17b	Predict the adulteration in food grains and the detection methods.		
18a	Analyze how heat helps in the preservation of foods. (or)	3	4
18b	Outline the non-thermal methods of food preservation.		
19a	Examine the importance of labelling foods. How does it help a consumer? (or)	3	4
19b	Investigate how does packaging of food help in increasing the shelf-life.		

<b>Q. No.</b>	<b>SECTION – D</b> <b>Answer ALL Questions (2 x 20 = 40 marks)</b>	<b>CO</b>	<b>KL</b>
20a	Critically elaborate how natural herbs and condiments enhance the flavour of food. <b>(or)</b>	4	5
20b	Evaluate the synthetic and organic food adulterants and their effects.		
21a	Propose traditional food preservation methods. <b>(or)</b>	5	6
21b	Integrate the functions of the quality assurance cells in assessing the benchmark of food.		

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