

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

Q. No.	SECTION A Answer ALL Questions (10 x 1 = 10 marks)	CO	KL
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
Q. No.	SECTION – B Answer ALL Questions (5 x 2 = 10 marks)	CO	KL
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
Q. No.	SECTION C Answer ALL Questions (4 x 10 = 40 marks)	CO	KL
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.		

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