

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

M.Sc. DEGREE EXAMINATION - NOVEMBER 2024
BIOTECHNOLOGY
FIRST SEMESTER

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

MAX. MARKS: 100

Q. No.	SECTION – A	CO	KL
	Answer all questions (10 x 1 = 10)		
1.	Classify carbohydrates.	1	1
2.	What are the types of food nutrition?	1	1
3.	Name two artificial colourants.	1	1
4.	List the organoleptic properties of food.	1	1
5.	Define food spoilage.	1	1
6.	Write the factors affecting food texture.	1	1
7.	Name the food adulterants.	1	1
8.	Describe the importance of food preservation.	1	1
9.	Define shelf life.	1	1
10.	List the food packaging materials.	1	1
Q. No.	SECTION – B	CO	KL
	Answer all questions (5 x 2 = 10)		
11.	Explain food as a source of energy.	1	2
12.	Discuss the role of flavor enhancers in food.	1	2
13.	Summarize the steps involved in fruit processing.	1	2
14.	Relate the significance of ultra-heat treatment for food preservation.	1	2
15.	Explain E-number.	1	2

Q. No.	SECTION – C Answer all questions (4 x 10 = 40)	CO	KL
16.	Compile and prepare a note on vitamins and anti-nutrients. (or) Relate the role of synthetic and natural food flavours.	2	3
17.	Classify natural food colorants and explain in detail. (or) Compile and prepare a note on processing of seafood.	2	3
18.	Analyze intrinsic and extrinsic factors affecting survival of microorganism in foods. (or) Compare organic and synthetic adulterants.	3	4
19.	Write a note on cryopreservation and chemical preservation methods. (or) Outline the role of FSSAI and AGMARK.	3	4
Q. No.	SECTION – D Answer all questions (2 x 20 = 40)	CO	KL
20.	Evaluate bacterial and fungal toxins and add a note on food borne intoxication. (or) Differentiate prebiotic and probiotic food.	4	5
21.	Plan out the steps involved in processing cereals. (or) Propose non-thermal methods of food preservation.	5	6
