B. Tech.
(SEM. VIII) EXAMINATION, 2006-07
FOOD BIOTECHNOLOGY

Time : 3 Hours] [Total Marks : 100

Notes : (i) Attempt all questions
(ii) All questions carry equal marks.

1 Attempt any two parts :
   (a) Discuss the merits and demerits of SCP compared to conventional sources of proteins.
   (b) Discuss the industrial production of algal Protein.
   (c) Enumerate the various varieties of mushroom and its cultivation procedure.

2 Attempt any two parts :
   (a) Discuss the Flavoring agents of Alcoholic beverage.
   (b) Describe the role of proteases in cheese preparation.
   (c) Discuss the production of any one Vitamin through microbial fermentation.

VB-9529] 1 [Contd...
3 Attempt any two parts: 2x10
   (a) Describe the operational conditions for the production of beer.
   (b) Discuss the production of Cheese and its preservation.
   (c) How idli is produced and prevented from spoilage?

4 Write short notes on any two: 2x10
   (a) Vinegar
   (b) Food Poisoning
   (c) Pickles
   (d) Food yeast

5 Attempt any two parts: 2x10
   (a) Describe post harvest technology. Describe its significance in long term preservation of food items.
   (b) Discuss the types of preserving materials.
   (c) Give the detailed description for the preservation of any fermented food material.