(For the candidates admitted from 2012–2013 onwards)

B.Sc. DEGREE EXAMINATION, NOVEMBER 2017.

Fifth Semester

Bio-Technology

SBEC - FOOD BIOTECHNOLOGY

Time: Three hours

Maximum: 75 marks

PART A — $(10 \times 2 = 20 \text{ marks})$

Answer ALL questions.

- 1. What is pasteurization?
- 2. Define Food contaminants with an example.
- 3. Explain about food colors and give example for artificial and natural colors.
- 4. What are the three types of flavoring agents?
- 5. Expand USDA.
- 6. What is food engineering?
- 7. Explain about FSSA.

- 8. What are the two methods of processing plants?
- 9. What is fabrication?
- 10. Explain pest proofing.

PART B — $(5 \times 5 = 25 \text{ marks})$

Answer ALL questions.

11. (a) Write about food contaminants in general.

Or

- (b) Give an account on role of bacteria in food.
- 12. (a) Write a note on carotenoids and anthocyanins

Or

- (b) Explain briefly about artificial colourants.
- 13. (a) What are the characteristics of food raw materials?

Or

(b) What are the methods of cleaning food raw materials?

14. (a) Write about food quality factors for consumer safety.

Or

- (b) What are the food safety standards?
- 15. (a) What is fumigation? Explain briefly.

Or

(b) Explain briefly about fabrication of equipment in plant design.

PART C —
$$(3 \times 10 = 30 \text{ marks})$$

Answer any THREE questions out of five questions.

- 16. What is food preservation and what are the types of food spoilage?
- 17. What is called food borne diseases? Explain any two diseases in detail.
- 18. Write a note on sorting and grading of food.
- 19. Give a detailed account on food quality.
- 20. Explain in detail about the quality and quantity concerns in supplying water to food processing unit.

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