

IV B.Tech II Semester Regular Examinations, Apr/May 2006
FOOD SCIENCE AND TECHNOLOGY
(Bio-Technology)

Time: 3 hours

Max Marks: 80

Answer any FIVE Questions
All Questions carry equal marks

1. Describe how the nutritive values of food can be sustained by using Biotechnology principles? [16]
2. Discuss the factors can effect the growth of microorganisms associated with food? [16]
3. List common contaminants of fish meat and details of preservative methods? [16]
4. Explain how chemical and enzymatic changes occur in freezing and storage? [16]
5. Discuss the importance of raw material and the production of beer? [16]
6. Explain various process steps in the production of high fructose corn syrup? [16]
7. Briefly describe the various methods of genetic manipulations and food industries? [16]
8. Explain briefly
 - (a) Staphylococcal enterotoxins
 - (b) SEnteropathogenic *Escherichia coli* [8+8]

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1. Discuss the importance of Biotechnology in modern food industries? [16]
2. Comment on various intrinsic and extrinsic factors of foods which can influence microbial growth? [16]
3. Briefly explain general microbial profile and preservation of harvested vegetables? [16]
4. Discuss the enzymatic and chemical changes during freezing and storage? [16]
5. Discuss the importance of raw material and the production of beer? [16]
6. Write about food industries' quality criteria and control measures? [16]
7. Discuss various artificial and natural sweeteners and their importance [16]
8. Explain in detail the Botulism and its causative organism? [16]

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1. Discuss the importance of Biotechnology in modern food industries? [16]
2. Discuss the economic importance of foods and microorganisms? [16]
3. Briefly comment on microorganisms associated with cured meats and cured meat preservation methods? [16]
4. Explain in detail how ultraradiation is used in food preservation? [16]
5. Write a note on fermented diary products production with an example? [16]
6. Discuss production of mycoproteins as a source of food? [16]
7. Discuss the microorganisms importance in food industries? [16]
8. Write a note on different toxins of fungal organisms with an example? [16]

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1. Write a note on how food industries are important with respect to nutritive value? [16]
2. Explain in detail with suitable example, how microbial contamination effects food industry? [16]
3. Write a note on common vegetable spoilages by microbes with atleast three examples and their Preservation? [16]
4. Give an account of importance of low temperature in food preservation? [16]
5. Give an account of bread as a fermented food? [16]
6. Write about food industries' quality criteria and control measures? [16]
7. Explore the possibilities of plant gene expression among microorganisms and food industries? [16]
8. Comment on
 - (a) Patulin
 - (b) Aflatoxin[6+10]
