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Exam.Code:0911  
Sub. Code: 6722

1128  
B.E. (Bio-Technology) Seventh Semester  
BIO-702/712: Food Biotechnology

Time allowed: 3 Hours

Max. Marks: 50

*NOTE: Attempt five questions in all, including Question No. 1 which is compulsory and selecting two questions from each Unit.*

x-x-x

I. Answer the following briefly:

- a) Write briefly on morphology of fungi important in food.
- b) What is pekilo?
- c) What is HACCP system?
- d) What are the main causes of spoilage?
- e) What is putrefaction?

(5x2)

UNIT - I

II. a) Discuss the antimicrobial properties of acetic acid, propionic acid, lactic acid, benzoic acid, and parabens.

b) Discuss the mechanisms of antimicrobial action, in the MAP method used in foods.  
(6,4)

III. Write briefly on any five of following genera:-

- a) Aspergillus
- b) Yersinia
- c) Pseudomonas
- d) Mucor
- e) Rhizopus
- f) Candida

(5x2)

IV. a) Write a note on microbiology of meat and meat products.

b) Describe briefly the contributions of the various scientists in the development of microbiology and food microbiology.  
(4,6)

P.T.O.



(2)

UNIT - II

- V. Write the characteristics and symptoms associated with following food borne pathogens:  
*Clostridium, Shigella and Campylobacter.* (10)
- VI. a) Write the name of organism and production process involved in sauerkraut.  
b) Write a note on history of SCP. (5,5)
- VII. a) What are the applications of various microbial and molecular techniques in food technology?  
b) Give an overview of food intoxications by mycotoxins. (6,4)

x-x-x