

KANYASHREE UNIVERSITY

M.Sc. 4th Semester Examination-2024

Subject: Food & Nutrition

Course: CC 17

Food Biotechnology

Full Marks-40

Time-2.00 Hours

GROUP - A

(Answer **any four** of the following)

(5×4=20)

1. What happens when cut fruits are exposed to air? How can this be prevented? [2+3]
2. Write a short note on food emulsion. [5]
3. Define gelatinization. Explain the factors affecting gelatinization. [1+4]
4. Explain the concept of probiotics, prebiotics and postbiotics with special emphasis on its potential health benefits. [5]
5. Differentiate between Solid State fermentation and Submerged fermentation. [5]
6. Describe briefly nutrient delivery by nanoparticles. [5]
7. What is the principle of rDNA technology? State the application of rDNA technology. [2+3]

GROUP – B

(Answer **any two** of the following)

(10× 2=20)

1. Define marbling. Describe briefly the post mortem changes in meat. Discuss various methods of tenderising meat. What is hurdle technology in food preservation? [1+3+4+2]
2. Discuss briefly the importance of fermentation technology in food industry. Write short note on any one cereal based fermented product and one fermented milk product. [4+3+3]
3. What do you mean by Freeze drying? Discuss canning as a method of food preservation. [3+7]
4. Define food additives. What do you know about the natural food colourants and synthetic food colours permitted under FSSAI. [2+5+3]
