QP Co	ode: RO20MTECH237 Reg. No	AR 19
GIET UNIVERSITY, GUNUPUR – 765022 M. Tech (Second Semester Examinations) – October' 2021		
MPEBT2042 – FOOD BIOTECHNOLOGY (Biotechnology)		
Time: 2		0 Marks
(The figures in the right hand margin indicate marks)		
$PART - A$ Q.1. Answer <i>ALL</i> questions $(2 \times 10 = 20)$		
a.	Define prebiotic and probiotic foods?	
b.	What is vitamin? Give examples.	
c.	What is food additives and food colour?	
d.	What is food processing?	
e.	Write two applications of enzymes?	
f.	What is the importance of yeast in food process?	
g.	What is food born infection and food intoxication?	
h.	Name two preservatives used in food preservation?	
i.	Differentiate between food preservative and food additives?	
j.	Define irradiation?	
PART – B (6		[arks)
Answ	er ANY FIVE questions	Marks
2.	Why fermented foods are so popular? Classify the fermented foods. Outline the biotechnological process for production of a fermented food from cereal and a milk beverage?	(6)
3.	Write a notes on:	(6)
	i. oriental foodsii. alcoholic beverages	
4.	Discuss in detail about the role of protease in cheese making?	(6)
5.	Write short notes on the role of enzymes in beverage production and bakery products.	(6)
6.	Write short notes on:	(6)
	i. canning processii. microbiology of milk	
7.	Discuss in detail about food spoilage and control of food spoilage?	(6)
8.	Discuss about the microbiology of cereal and cereal products?	(6)

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