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**GIET UNIVERSITY, GUNUPUR - 765022**  
**M. Tech (Second Semester) Examinations, May - 2024**  
**MPEBT2043- Food Process and Biotechnology**  
**(Biotechnology)**

Time: 3 Hrs

Maximum Marks:70

(The figures in the right hand margin indicate marks.)

**PART – A****(2 x 10 = 20 Marks)**

Q.1. Answer all questions

	CO#	Blooms Level
a. Define nutrition with its types.	CO1	K2
b. What do you mean by food additives? Give two examples.	CO1	K1
c. Name two preservatives used in food preservation.	CO3	K2
d. Name two microbes responsible for the production of beverages.	CO2	K2
e. What should the important characteristics of microorganisms during food fermentation?	CO2	K1
f. What is GLP principle in food industry?	CO3	K2
g. What do you mean by electrophoresis?	CO4	K1
h. Name two microbes responsible for fermentation of milk.	CO2	K2
i. Differentiate between food preservative and food additives.	CO3	K2
j. What is meant by Codex Alimentarius?	CO3	K1

**PART – B****(10 x 5=50 Marks)**Answer ANY FIVE questions

	Marks	CO#	Blooms Level
2. a. Discuss about the purpose of computer aided sensory evaluation.	5	CO1	K3
b. Write on good hygiene practices and standards for food safety.	5	CO3	K2
3.a. 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.	5	CO2	K2
b. Briefly explain on the mechanism of digestion, absorption, and transportation of foods and nutrients in human.	5	CO1	K3
4. a. Discuss about food-borne infections & food intoxications with its control.	5	CO3	K3
b. Write notes on different types of bioreactors with advantages.	5	CO2	K3
5.a. Explain about the methods used for sensory evaluation of food.	5	CO1	K3
b. Discuss about the principles of chromatography in food quality analysis.	5	CO4	K3
6. a. Write about the biochemical processes involved in the production of a food from microorganisms.	5	CO3	K2
b. Write a detailed notes classification of nutrients.	5	CO1	K2
7.a. Explain about the principles of HACCP with the flow chart .	5	CO3	K3
b. Enumerate the role of microorganisms in fermentative food products with examples.	5	CO2	K3
8. a. Describe the use of nanotechnology in quality analysis of food.	5	CO4	K3
b. Write notes on Indian and International quality systems and standards in food process technology.	5	CO3	K2

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