Exam.Code:1305
Sub. Code: **9523**

1127

B.Voc. (Food Processing and Preservation)

Fifth Semester

BFP-503: Food Biotechnology

Time allowed: 3 Hours Max. Marks: 60

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

x-x-x

I. Write short notes on:-

a) Food biotechnology

b) Role of Bacteriocins in food systems

c) Single cell protein

d) Food colors

e) Organic foods

f) Bio-management of food industry wastes (6x2)

UNIT – I

II. What is genetic engineering? Explain in detail its principle and applications in food industries. (12)

III. Define transgenic plants and their role in food production enhancement. (12)

UNIT – II

IV. Describe immobilization of microbial cultured plant cells. What are different molecular cloning methods? (6,6)

V. Explain in detail the methods of inoculum and media preparation. (6,6)

UNIT – III

VI. What are aflatoxins? Give its production, control and reduction using molecular engineering. (12)

VII. What do you understand by the term protein engineering? Give the method of production and applications of protein engineering. (12)

P.T.O.

UNIT – IV

VIII. What are fermented foods? Explain in detail the production of cheese. (4,8)

IX. What are the applications of nanotechnology in food industries. Explain in detail the concept and importance of golden rice in food processing? (4,8)

x-x-x