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PG (NEW) CBCS
M.Sc. Semester-II Examination, 2020
NUTRITION & DIETETICS
PAPER: NUD 204 (CBCS)
Food Biotechnology

Full Marks: 20

Time: 1 Hours

Write the answer for each unit in separate sheet

NUD 204.1

Food Biotechnology I

Answer any two questions from the following.

2×10=10

1. Explain about the bacterial growth cycle with suitable diagram.
2. Elaborate the Technology for production of alcoholic beverages.
3. State the health beneficial effect of fermented foods.
4. What are the causes of milk and milk products spoilage?
5. Discuss about importance of GM food.
6. Write down the importance of Yogurt preparation.
7. Write about the Safety concern of GM food.

NUD 204.2

Food Biotechnology II

Answer any two questions from the following.

2×10=10

1. State the factors affecting the rate of drying. Briefly describe any one drying process. 4+6
1. Define Radappertization and Radicidation. What are the adverse effects of irradiation on food quality? 4+6
2. Differentiate between sterilization and pasteurization. Write down the different methods of pasteurization. State the two general principle employed in food preservation. 2+4+4
3. Write down the different principle of high pressure technology. How does it affect the microbial cell? State its advantages. 3+3+4
4. Write the basic principle of low temperature food preservation techniques.
5. Discuss about the role of antimicrobial substances for bacterial growth and survivability.
6. Write the basic principle and procedure of HEPA in sterilization process.
