



QP CODE: 26019518



26019518

Reg No :

Name :

M.Sc DEGREE (CSS) EXAMINATION, MARCH 2026

Fourth Semester

M Sc BIOTECHNOLOGY

ELECTIVE - BT830402 - FOOD BIOTECHNOLOGY

2019 Admission Onwards

98A755FC

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

Weight 1 each.

1. State the role of bacteria in cheese making. Name two strains commonly used.
2. How wort is prepared?
3. State the uses of invertase.
4. List out any four examples of commercial probiotics.
5. What is light beer?
6. What is biopharming?
7. Define bactofugation.
8. Write the significance of acidification in food preservation.
9. What is food assessment?
10. Expand CDC.

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

Weight 2 each.

11. Comment on the food processing applications of cellulase.
12. Comment on the nutritional benefits of edible mushrooms.
13. Explain the role of Agrobacterium tumifaciens in the production of genetically modified foods.
14. Explain the applications of transgenic fishes.





15. Write a note on Staphylococcal food poisoning.
16. Differentiate between food intoxication and food preservation.
17. Elaborate GM food techniques.
18. Elaborate HACCP and write about the types of hazard.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

Weight 5 each.

19. Give a detailed account on fermented dairy products.
20. Explain the production process of SCP.
21. Explain the methods employed in food preservation.
22. Elaborate HACCP, its principle and qualities.

(2×5=10 weightage)

