

JAYPEE UNIVERSITY OF INFORMATION TECHNOLOGY, WAKNAGHAT

TEST -2 EXAMINATION- 2025

B.Tech-VI Semester (BT/BI)

COURSE CODE (CREDITS): 18B11BT612 (3)

MAX. MARKS: 25

COURSE NAME: Food and Agricultural Biotechnology

COURSE INSTRUCTORS: Dr. Uday and Dr. Garlapati

MAX. TIME: 1 Hour 30 Min

**Note:** (a) All questions are compulsory.

(b) The candidate is allowed to make Suitable numeric assumptions wherever required for solving problems

Q.No	Question	CO	Marks
Q1	Classify the different protein fractions that constitute milk by mentioning the source and Physiological function? Differentiate the cultured milk "SKYR" from "TATTEE" in terms of nativity and microbial composition?	CO2	4
Q2	Write about the different functional components of "Polyphenols" by mentioning the source and potential benefits? Summarize the different methods used to enhance the active components of Foods?	CO4	4
Q3	How do the desirable properties of "probiotics" differ from "Prebiotics" with two examples? Depict the different mechanism actions of probiotics in cholesterol assimilation with a neat flow chart?	CO4	4
Q4	Compare different curing technologies and smoking methods. Evaluate the utility of both the techniques in the preservation of food.	CO1	4
Q5	Design a low temperature food processing method for mushrooms, prawns, green peas and strawberry.	CO1	4
Q6	Thermal destruction curves provide an empirical model to calculate time/temperature relationships used in processing. Assess the purpose of D and Z value.	CO4	5