

JAYPEE UNIVERSITY OF INFORMATION TECHNOLOGY, WAKNAGHAT

TEST -1 EXAMINATIONS-2022

B.Tech-6th Semester (BT)

COURSE CODE: Food and Agricultural Biotechnology

MAX. MARKS: 15

COURSE NAME: 18B11BT612

COURSE CREDITS:03

MAX. TIME: 1 Hour

Note: All questions are compulsory. Carrying of mobile phone during examinations will be treated as case of unfair means. Marks are indicated against each question in square brackets.

- Q1. How you can classify different components of food that played direct role in nutritional supplementation in human diet? Explain with examples.(CO1) (2.5)
- Q2. Mention health benefits of PUFAs and Provitamin A. Explain their sources which would be utilized as dietary supplements.(CO1) (2.5)
- Q3. Explain the different techniques of Agricultural Biotechnology with their applicability. Mention about any one latest technology with example which is revolutionizing agriculture and how? (CO1 &2) (2.5)
- Q4. Explain about food spoilage bacteria. Mention their classifications along with role in causing food spoilage. How harmful it could be if undetected before consumption? (CO3)(2.5)
- Q5. Which intrinsic and extrinsic factors according to you caused spoilage of food articles? What are their mechanisms of action for the same? (CO2)(2.5)
- Q6. Why food processing is required and how you can carry out in different ways? Explain in details about thermal processing and its application in food industry?(CO1 &2) 2.5