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MTBT-303(C)

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M. Tech. (BIOTECHNOLOGY)

THIRD SEMESTER EXAMINATION, 2011-12

FOOD TECHNOLOGY

Time : **3 Hours**

Total Marks : **100**

- Note :** (i) Attempt any **Five** questions.
(ii) Marks are indicated against each question.

1. Define probiotics. Justify its inclusion in antibiotics and food items. **20**

2. Write short notes on any **Two** of the following: **10 x 2 = 20**
 - (a) BIS certification
 - (b) Aseptic packaging
 - (c) Heat preservation

3. (a) Give a detailed account on different types of starter cultures. **10**
(b) Mention the various antimicrobial substances produced by these starter cultures. **10**

4. Give a brief account on any **Four** of the following: **5 x 4 = 20**
 - (a) Extrinsic factor affecting microbial growth in food
 - (b) Microbial spoilage of raw meat
 - (c) Hazard Analysis Critical Control Point
 - (d) Enumeration of metabolically injured microorganisms
 - (e) Management of starter culture defects

5. Describe in detail different types of spoilage of canned food. Also discuss the necessary measures to be considered for long term preservation and prevention from spoilage. **20**
6. (a) Comment on the microorganism responsible for acute food poisoning, symptoms and disease. **10**
(b) Enlist the important measures taken for investigation of food borne illness. **10**
7. Describe briefly: **10 x 2 = 20**
(a) Standard Plate count
(b) Membrane filtration

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