Reg	g No.	Name:	-
	F	APJ ABDUL KALAM TECHNOLOGICAL UNIVERSITY OURTH SEMESTER B.TECH DEGREE EXAMINATION(S), DECEMBER 2019	
		Course Code: FT206	
		Course Name: FOOD BIOTECHNOLOGY	
Ma	x. M	arks: 100 Duration: 3 PART A	Hours
		Answer any threefull questions, each question carries 10 marks.	Marks
1	a)	With the help of a neat diagram, write about Watson and Crick model of DNA	(5)
	b)	What is transcription? What are the different steps involved in it	(5)
2		Write an essay on DNA replication in prokaryotes with the help of diagrams	(10)
3	a)	Give details on the gene regulation by lactose operon	(5)
	b)	Write about any two methods of gene transfer	(5)
4		Write an essay on plant tissue culture with diagram if any	(10)
		PART B	
5		Answer any threefull questions, each question carries 10 marks. Write an essay on fermentation of alcoholic beverages with special emphasis on	(10)
		Beer fermentation	
6	a)	What is Miso? How does it produced?	(5)
	b)	Write about the importance of food fermentation in food preservation	(5)
7	a)	What is SCP? Write about the process for SCP production	(5)
	b)	Write about Bacteriocins with special emphasis on Nisin	(5)
8		Write an essay on probiotic foods with a detailed description on possible mode of	(10)
		action and two examples of probiotic foods	
		PART C	
9	a)	Answer any fourfull questions, each question carries 10 marks. How does plant genetic engineering has made improvement in crop yield and quality?	(5)
	b)	Define Nutrigenomics and write about its five principles	(5)
10	a)	What is RCGM? What are its functions?	(5)
	b)	Write about the manner of marking or labelling of GM foods as per GM food	(5)
	,	regulations 2004	. ,
11		Write an essay on ethical issues concerning GM foods	(10)
12		Write an essay on application of enzymes in Bakery industry with five examples	(10)
13	a)	Write about different methods of enzyme immobilization	(4)
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- b) What are the applications of immobilized Protease, Amino acylase, Glucose (6) Isomerase?
- 14 Write an essay on the effects of endogenous enzymes in the colour and texture of (10) the food
