



Paper ID : 261753

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Subject Code:BBT063

Roll No:

BTECH
(SEM. VI) THEORY EXAMINATION 2025-26
FOOD BIOTECHNOLOGY

TIME: 3 HRS**M.MARKS: 70**

Note: Attempt all Sections. In case of any missing data; choose suitably.

SECTION A**1. Attempt all questions in brief.****02 x 7 = 14**

Q no.	Question	CO	Level
a.	Define extrinsic parameters in food microbiology.	1	K2
b.	Mention one contribution of Louis Pasteur in food preservation.	1	K1
c.	What are probiotics?	2	K1
d.	Name one common food-borne disease.	3	K1
e.	Define metabolically injured microorganisms.	3	K1
f.	What is aseptic packaging?	4	K2
g.	State fecal indicator organisms.	5	K2

SECTION B**2. Attempt any three of the following:****07 x 3 = 21**

Q no.	Question	CO	Level
a.	Discuss the role and significance of microorganisms in food, including beneficial and harmful effects.	1	K4
b.	Illustrate the brewing process in detail.	2	K2
c.	Characterize methods for microbiological examination of surfaces and air sampling in food processing environments.	3	K2
d.	Explain food preservation by irradiation and its importance in extending shelf life.	4	K3
e.	Describe predictive microbiology and microbial modeling in food safety assessment.	5	K2

SECTION C**3. Attempt any one part of the following:****07 x 1 = 07**

Q no.	Question	CO	Level
a.	Explain intrinsic and extrinsic parameters affecting microbial growth in foods.	1	K3
b.	Discuss basic principles of food processing methods.	1	K2



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(SEM. VI) THEORY EXAMINATION 2025-26
FOOD BIOTECHNOLOGY**TIME: 3 HRS****M.MARKS: 70****4. Attempt any one part of the following:****07 x 1 = 07**

Q no.	Question	CO	Level
a.	Elucidate fermented food products and their significance, including probiotics and their health benefits.	2	K3
b.	Describe the concept of Single-Cell Protein and its production and advantages.	2	K4

5. Attempt any one part of the following:**07 x 1 = 07**

Q no.	Question	CO	Level
a.	Examine enumeration and detection methods of food-borne microorganisms.	3	K3
b.	Explain bioassay and related methods used for detecting microbial products and toxins in foods.	3	K2

6. Attempt any one part of the following:**07 x 1 = 07**

Q no.	Question	CO	Level
a.	Discuss the effects of irradiation on food quality, nutritional value, and storage stability.	4	K3
b.	Examine advanced preservation techniques with their advantages and limitations.	4	K4

7. Attempt any one part of the following:**07 x 1 = 07**

Q no.	Question	CO	Level
a.	Illustrate the HACCP system in detail, including its principles and implementation steps.	5	K3
b.	Describe food-borne intoxicants and their impact on human health with examples.	5	K2