QP CODE: UV25C014

Reg No: ……

Name: ……

ST MARY'S COLLEGE (AUTONOMOUS), THRISSUR-20
III SEMESTER (CBCSS-VUG) DEGREE EXAMINATIONS, OCTOBER 2025
B. Voc Applied Biotechnology
SDC3APB12 : FOOD BIOTECHNOLOGY
2024 Admission Onwards

Time: 2 Hours **Maximum Marks: 60**

Section A

*Short answer type questions. **2** Marks each. **(Ceiling 20)***

1. What is whey, and how is it generated in dairy processing?
2. What are standards of identity for cereals and legumes?
3. List any two analytical methods used for determination of vitamins in foods.
4. Discuss the importance of moisture content analysis in poultry meat.
5. Distinguish between milk chocolate and dark chocolate based on standards.
6. If you have seasonal fruits like cherries, which preservation method would you apply and why?
7. Describe the importance of Chilling in food preservation.
8. Compute the technique used to check pesticide residues in coffee beans?
9. Critically evaluate the role of vitamin supplements versus natural food sources in maintaining health.
10. Compare the effectiveness of Salting vs Syruping in microbial inhibition.
11. Interpret the term "*bioactive peptides*" and their health relevance.
12. Evaluate whether sterilization is always superior to pasteurization in terms of food safety.

Section B

*Paragraph types questions. **5** Marks each. **(Ceiling 30)***

13. List the common analytical techniques used for the detection of pesticides and mycotoxins in foods.

Turn Over

14. Briefly explain the different chemical preservation methods for food.
15. State the principle of high-pressure processing.
16. Summarize the methodology commonly used for the analysis of pigments in fruits and vegetables.
17. Explain the parameters used to check the purity of fermented products.
18. Compare and contrast the methods used for the detection of genetically modified (GM) foods with those used for conventional foods.
19. Analyze the advantages and limitations of enzymatic versus immunoassay techniques in food analysis.

Section C

*Essay-type questions **10** Marks. Answer **any one**.*

20. Explain the role of proteins in maintaining body structure and function.
21. Compare the nutrient losses in dehydration versus pasteurization.

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