

DKM COLLEGE FOR WOMENS (AUTONOMOUS) VELLORE -1.

QUESTION BANK FOR EVEN SEMESTER

FOOD BIO-TECHNOLOGY

UNIT I

SECTION-A

6 MARKS

1. Explain biotechnology.
2. What are the scopes in biotechnology?
3. Write applications of biotechnology.
4. Explain gene cloning.
5. Basic concept and characteristics of gene cloning.
6. What are ideal cloning vector elaborate?
7. What are plasmid explain.
8. Explain about cosmid.
9. Explain upcoming scope in biotechnology.
10. Write general concept about cloning vector.

SECTION-B

15 Marks

1. Explain detail about bio technology and its branches.
2. Write about the objectives and functions of bio technology.
3. Elaborate about gene cloning.
4. What are the cloning vectors explain in detail.

UNIT II

SECTION-A

6 Marks

1. Define about fermentation.
2. Steps in fermentation explain.
3. What is the fermentation technology?
4. Write about the culture medium of micro organisms.
5. Write about enzymes technology.
6. Explain about the enzymes used in dairy industries.
7. Explain generally about enzymes used in industries.

8. Write about the uses of enzymes in food & beverages industry.
9. Write and explain about the enzymes used for cheese ripening process.
10. Explain the steps & enzyme involved in the meat tenderizing process.
11. Write in detail about protease & lactase and its uses.

SECTION-B 15 Marks

1. Enumerate fermentation technology.
2. Write about microbial production.
3. Discuss about design of bio reactor.
4. Discuss about the medium of micro organism.
5. Enumerate the microbial products of vitamin b12 & citric acid.
6. Explain the steps in fermentation.

UNIT III SECTION-A 6 Marks

1. Write about enzymes technology.
2. Explain about the enzymes used in dairy industries.
3. generally about enzymes used in industries.
4. Write about the uses of enzymes in food & beverages industry.
5. Write and explain about the enzymes used for cheese ripening process.
6. Explain the steps & enzyme involved in the meat tenderizing process.
7. Write in detail about protease & lactase and its uses.

SECTION-B 15 Marks

1. Elaborate the enzyme technology.
2. Explain the enzymes used in food industries
3. Analyze the methods of enzyme productions

UNIT IV SECTION-A 6 MARKS

1. What are the primary metabolites explain.
2. What are the secondary metabolites explain.
3. Explain about fermentation process in alcohol.
4. Explain the structure of penicillin & fermentation involved in it.
5. Explain about plant tissue culture.
6. Explain about animal cell culture.
7. Basic requirements & concept of plant tissue culture.
8. Primary culture cell explain.
9. Applications & requirements of animal cell culture.

SECTION-B 15 Marks

1. Differentiate the application of plant tissue culture and animal cell culture.
2. What is plant tissue culture? Explain in detail.
3. What is animal cell culture? Explain and write the application.
4. Write down the hazards of plant tissue culture and animal cell culture?

UNIT IV SECTION-A 6 Marks

1. Explain about vaccines.
2. Types of vaccines elaborate.
3. Explain bio ethanol production.
4. Write about hazards of bio gas & bio ethanol.
5. Concept of bio gas & bio ethanol.

SECTION-B**15 Marks**

1. Explain vaccines and its types in details?
 2. Differentiate the bio gas and bio ethanol production.
 3. Explain in detail about concept of bio remediation.
 4. Explain the concept of genetic engineering.
 5. Explain biogas and bioethanol production.
 6. . Application of plant tissue culture and animal cell culture.
 7. What are the hazards of genetic engineering? Explain.
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