nt No.
31

GUJARAT TECHNOLOGICAL UNIVERSITY

BE – SEMESTER IV EXAMINATION – SUMMER 2015

	•	Code: 140404 Date: 08/06/201	15
Subject Name: Food Science and Biotechnology Time: 10.30am-01.00pm Instructions: Total Marks: 7			70
	1. 2. 3.		
Q.1	(a) (b)	Describe various methods used for preservation of foods. Enlist different classes of enzymes and give applications of enzyme in food industry	07 07
Q.2	(a)	Define water activity and explain relationship between water activity and shelf life of food.	07
	(b)	Write a detailed note on 'Food Additives' OR	07
	(b)	What are different types of carbohydrates found in food?	07
Q.3	(a) (b)	Comment on "Role of starter cultures in fermented foods" What is dietary significance of food lipids? Give different classes of lipids. OR	07 07
Q.3	(a) (b)	Explain the causes of deterioration of foods. Enlist various unit operations of food processing industry with their brief significance.	07 07
Q.4	(a) (b)	What is effect of processing of foods on it's nutritional value? Explain how biotechnological inventions helped in advancement of food science?	07 07
Q.4	(a)	OR Describe the food standards and food quality management systems with suitable	07
ζ	(b)	examples. What is nutritional significance of food in relation to human health?	07
Q.5	(a) (b)	Justify the statement "Food technology is multidisciplinary subject" What do you mean by nutraceuticals and functional foods? Explain with proper examples.	07 07
~ -		OR	
Q.5	(a)	Write short notes on following a. Food Intoxication b. Natural and artificial sweeteners	07
	(b)	What are different pigments found in foods? How they can be analyzed?	07
