

SET :1

1. Give an account of nutritive values of various foods?
2. Discuss various physical and chemical properties can influence microbial growth of food?
3. Briefly comment on microorganisms associated with cured meats and cured meat preservation methods?
4. What are different kinds of ionizing radiations and their use in food preservation?
5. Comment on beer as fermented product?
6. Enumerate the steps involved in production and spoilage of high fructose corn syrup?
7. Discuss the microorganisms importance in food industries?
8. Briefly explain the over view of food borne diseases with examples.

SET : 2

1. Discuss the importance of Biotechnology in modern food industries?
2. Comment on various intrinsic and extrinsic factors of foods which can influence microbial growth?
3. Explain the importance of pasteurization in preservation of milk?
4. Explain the importance of effected metabolism by freezing and subfreezing temperatures in food preservation ?
5. Write a note on production of beer?
6. Comment on use of microbiological quality criteria and role of various agencies in quality control?
7. Give an account of microorganisms used in food industries?
8. Discuss bacterial food-borne diseases with examples?

SET :3

1. Explain various Biotechnological processes involved food industries?
2. Comment on various intrinsic and extrinsic factors of foods which can influence microbial growth?
3. Discuss in detail the preservation of vegetables?
4. Explain how chemical and enzymatic changes occur in freezing and storage?
5. Discuss the importance of raw material and the production of beer?
6. Discuss the importance of food quality by giving atleast three case studies?
7. Discuss various artificial and natural sweeteners and their importance
8. Briefly explain the over view of food borne diseases with examples.

SET : 4

1. Discuss the importance of Biotechnology in modern food industries?
2. Discuss various physical and chemical properties can influence microbial growth of food?
3. Explain the sequential steps involved in spoilage of milk and organisms responsible?
4. Explain principle and application of ultraradiation in food preservation?
5. Briefly describe steps involved in the production of beer?
6. Briefly explain the microbiological quality criteria and control measures?
7. Explore the utilization of microorganisms in food industries?
8. Briefly explain the over view of food borne diseases with examples.