



RV College of
Engineering®

Mysore Road, RV Vidyaniketan Post,
Bengaluru - 560059, Karnataka, India
+91-080-68188100 | www.rvce.edu.in

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DEPARTMENT OF
BIOTECHNOLOGY
Academic year 2023-2024 (Even Sem)

Date	19 th June 2024	Maximum Marks	50
Course Code	BT242AT	Duration	90 min
Sem	IV Semester	Closed Book Offline Test-1	
Bio Safety Standards and Ethics (Basket course)			

Sl. No	Questions (Test)	M	BT-L	CO
1.	Elaborate on various types of bio hazards, what are the consequences of biohazards if not handle properly?	10	3	1
2.	List out and discuss about different biosafety levels with a neat triangular diagram.	10	2	1
3.	Illustrate on different types of Biosafety Cabinets, with the help of a neat diagram explain features and advantages of BSC-3.	10	3	1
4.	What are GMO? Explain importance and applications of GMO's in various fields	10	2	2
5.	Write explanatory notes on: 1. Roles of Institutional Biosafety Committee 2. Cartagena protocol	5 5	1	2

BT-L-Blooms Taxonomy, CO-Course Outcomes, M-Marks

Marks Distribution	Particulars		CO1	CO2	CO3	CO4	L1	L2	L3	L4	L5	L6
	Test	Max Marks	30	20			10	20	20			



DEPARTMENT OF
BIOTECHNOLOGY
Academic year 2024-2025 (Even Sem)

Date	27 th August 2024	Maximum Marks	50+10
Course Code	BT242AT	Duration	110 min
Sem	IV Semester	Improvement Test	
Bio Safety Standards and Ethics (Basket course)			

Answer QUIZ in sequence only in first two pages of answer booklets

Sl. o	Questions(quiz)	M	BT-L	CO
1.	Explain with two examples about food allergens	1	1	3
2	What is Research ethics?	1	1	3
3	What are the advantages of preservation of food?	1	1	3
4	What are flavouring agents used in food? Give examples	1	1	4
5	List out the health policies in India	2	1	4
6	What is ethics in food industry?	2	1	4
7	List out 4 methods used for food analysis	2	1	4

Sl. o	Questions (Test)	M	BT-L	CO
1.	Suggest and explain on various strategies involved in food preservation.	10	2	3
2	Illustrate and classify on various food packaging methods used in food industry.	10	3	4
3	"Meat and meat products derived from livestock treated with antibiotics and hormones can cause adverse effects on consumer's health" justify the statement	10	3	3
4	Elaborate on smart packaging methods with suitable examples. Add a note on packaging materials	10	4	4
5	Classify and explain the importance of food additives, Also add the permissible limits of few food additives	10	2	3

BT-L-Blooms Taxonomy, CO-Course Outcomes, M-Marks

Marks Distribution	Particulars		CO1	CO2	CO3	CO4	L1	L2	L3	L4	L5	L6
	Test	Max Marks	--	--	33	27	10	20	20	10	---	--



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DEPARTMENT OF
BIOTECHNOLOGY
Academic year 2024-2025 (Even Sem)

Date	July 23, 2024	Maximum Marks	10 + 50
Course Code	BT242AT	Duration	120 min
Sem	IV Semester	Closed Book Offline Quiz and Test – 2	
Bio Safety Standards and Ethics (Basket course)			

Answer all questions in Part A & Part B, Answer Part A in first two pages in sequence only

Part A

	Questions	M	BT-L	CO
1	In food, the term used for disease causing microorganism is referred as	1	2	3
2	Mention the temperature range which is optimum for bacterial growth in food	1	1	4
3	What is the 6 th principle of HACCP ?	1	2	3
4	Mention the instrument used to multiply the DNA	1	1	3
5	Mention the concentration of the lead in food as per the What is the limit for lead in food as per FSSAI	1	2	3
6	Mention any two food certification followed in the world	1	2	3
7	Expand the term GAP	1	2	4
8	People, premises, processes, products and procedures is related to _____	1	3	4
9	Mention any two examples for microbiological contamination	1	2	3
10	Mention the number of Licenses issued by FSSAI	1	2	3

Part B

Sl. No	Questions (Test)	M	BT-L	CO
1	Mention the physical, chemical, and biological hazardous material which contaminate the food.	10	2	3
2	Expand the term FSSAI, illustrate its functions, importance & type of license issued by them.	10	3	3
3	Discuss various methods to eliminate the chemical, Biological and physical hazardous materials from food.	10	3	3
4	Expand the term HACCP and explain in detail the principles of HACCP.	10	3	4
5a	List out the food spoilage microorganisms and explain the diseases caused by them.	5	3	4
5b	Mention the GMP and GLP in maintaining the food hygiene	5	3	4

BT-L-Blooms Taxonomy, CO-Course Outcomes, M-Marks

Marks Distribution	Particulars		CO1	CO2	CO3	CO4	L1	L2	L3	L4	L5	L6
	Test	Max Marks	---	--	37	24	2	17	41	---	---	--