

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

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

Sl. No	Questions (Test)	M
1.	Elaborate on various types of bio hazards, what are the consequences of biohazards if not handle properly?	10
2.	List out and discuss about different biosafety levels with a neat triangular diagram.	10
3.	Illustrate on different types of Biosafety Cabinets, with the help of a neat diagram explain features and advantages of BSC-3.	10
4.	What are GMO? Explain importance and applications of GMO's in various fields	10
5.	Write explanatory notes on: <ul style="list-style-type: none"> <li>1. Roles of Institutional Biosafety Committee</li> <li>2. Cartagena protocol</li> </ul>	20

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

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





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 <sup>th</sup> 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	---	---	--