

# BIO TECHNOLOGY

## Academic year 2023-2024 (Even Sem)

Date	19 <sup>th</sup> 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 10	3	1
2.	List out and discuss about different biosafety levels with a neat triangular diagram.	10 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 10	3	1
4.	What are GMO? Explain importance and applications of GMO's in various fields	10 10	2	
5.	Write explanatory notes on: 1. Roles of Institutional Biosafety Committee 2. Cartagena protocol	5 5 5	1	

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

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

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# 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	
10	Mention the number of Licenses issued by FSSAI	1	2	

### Part B

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

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

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



Date	27 <sup>th</sup> August 2024	Maximum Marks	50+1
Course Code	BT242AT	Duration	110 m
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
1.	Explain with two examples about food allergens	1	1
2	What is Research ethics?	1	1
3	What are the advantages of preservation of food?	1	1
4	What are flavouring agents used in food? Give examples	1	1
5	List out the health policies in India	2	1
6	What is ethics in food industry?	2	1
7	List out 4 methods used for food analysis	2	1

Sl. o	Questions (Test)	M	BT-L
1.	Suggest and explain on various strategies involved in food preservation.	10	2
2	Illustrate and classify on various food packaging methods used in food industry.	10	3
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
4	Elaborate on smart packaging methods with suitable examples. Add a note on packaging materials	10	4
5	Classify and explain the importance of food additives, Also add the permissible limits of few food additives	10	2

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

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