

<b>IMS ENGINEERING COLLEGE</b>		<b>IMSEC/QF/48</b>	
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		<b>Issue No: 02</b>	
<b>Tutorials/ Assignments/ Quizzes</b>		<b>Issue Date: 1 May 2010</b>	
<b>Prepared by: MR</b>		<b>Approved by: Director</b>	
Subject Name	<b>Food biotechnology</b>	Subject Code	<b>NBT-031</b>
Date of Handout	<b>27-08-2018</b>	Max Marks	
Date of Submission	<b>31-08-2018</b>	Rashmi Chandra	

## Assignment No. ( 2 )

Q1. Which equipment are involved in the food processing industry. Discuss briefly.

Q2. What types of microbes are present in the following foods? Illustrate with regard to bacteria, fungi, protozoa, yeast & mould.

- Fresh meats and poultry and processed meats
- Seafood
- Fermented foods
- Fermented dairy products

Q3. Write short notes on-

- Starter culture with at least 4 examples
- High gravity brewing

Q4. Explain the process of catabolic repression.

<b>For Office Use only</b>							
<b>Course Outcome and Assignment Question Mapping Matrix</b>							
<b>Question Number</b>							
<b>Q1</b>	<b>Q2</b>	<b>Q3</b>	<b>Q4</b>	<b>Q5</b>	<b>Q6</b>	<b>Q7</b>	<b>Q8</b>
<b>2</b>	<b>2</b>	<b>2</b>	<b>2</b>				