

**BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(END SEMESTER EXAMINATION)**

**CLASS: IMSc.
BRANCH: FOOD TECHNOLOGY**

**SEMESTER : VIII
SESSION : SP/2025**

SUBJECT: FT422 ENZYMES IN FOOD PROCESSING

TIME: 3 Hours

FULL MARKS: 50

INSTRUCTIONS:

1. The question paper contains 5 questions each of 10 marks and total 50 marks.
 2. Attempt all questions.
 3. The missing data, if any, may be assumed suitably.
 4. Before attempting the question paper, be sure that you have got the correct question paper.
 5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.
-

Q.1(a)	Describe enzymes immobilization along with its advantages.	[5]	CO	BL
Q.1(b)	Give example of enzymes along with mechanism of enzyme reaction.	[5]	Co1	2
Q.2(a)	Describe side effects of FOS along with their application in agriculture and post harvest fruits.	[5]	Co2	2,3
Q.2(b)	Describe important methods of enzymes production.	[5]	Co2	3
Q.3(a)	Explain in brief the role of microbial enzymes in cheese making.	[5]	Co3	3
Q.3(b)	Discuss about the role of bitterness of juices.	[5]	CO3	2,3
Q.4(a)	Justify - Glycolysis occur not only microorganism.	[5]	Co4	4
Q.4(b)	Explain the different steps in beer brewing and wine making.	[5]	Co4	3
Q.5(a)	Describe the classification of flavour compound with respect to enzyme production	[5]	Co5	3
Q.5(b)	Write short notes on chemical synthesis of peptides and flavour modification of enzymes.	[5]	Co5	2

:::28/04/2025:::E