

CORK INSTITUTE OF TECHNOLOGY
INSTITIÚID TEICNEOLAÍOCHTA CHORCAÍ

Autumn Examinations 2012

Module Title: Food and Healthcare Biotechnology

Module Code: BIOL 7010

School: Biological Science

Programme Title: Bachelor of Science in Food Science and Technology – Year 3
Bachelor of Science (Honours) in Nutrition & Health Science – Year 3

Programme Code: SFSTE_7_Y3
SNHSC_8_Y3

External Examiner(s): Dr Don Faller, Dr Alison Gallagher
Internal Examiner(s): Dr Helena Stack

Instructions: Answer question 1 and two other questions. All questions carry equal marks.

Duration: 2 Hours

Sitting: Autumn 2012

Requirements for this examination:

Note to Candidates: Please check the Programme Title and the Module Title to ensure that you have received the correct examination paper.
If in doubt please contact an Invigilator.

Answer question 1 and two other questions.

- Q1. (a) Describe six types of yoghurt that can be manufactured by industry. (12 marks)
- (b) Write a short note on the 'live active culture' seal. (4 marks)
- (c) Write a brief synopsis of yoghurt manufacture. (4 marks)
- Q2. An alcoholic beverage is produced by the anaerobic fermentation of sugar-rich extracts derived from cereal grains or other starchy materials. Discuss. (20 marks)
- Q3. Write an essay on insulin production. (20 marks)
- Q4. Write a detailed note on each of the following:
- (a) Enzymes in food processing: Amylase (5 marks)
 - (b) Recombinant antibiotic production by complementation (5 marks)
 - (c) Recombinant chymosin (5 marks)
 - (d) Batch fermentations. (5 marks)