(3 Ho	urs)		70	380	[Total Marks: 100]
N.B.:	1) All questions are computed: 2) Figures to the right indicates and the state of the right indicates are computed to the right indicates and right indicates are computed to the right indicates are computed to	cate full m		70,		
	3) Draw neat labelled diagr	rams wner	ever nec	essary.		
A. B. C.	Answer ANY TWO of the for Explain the sequencing of D Give the applications of poly Describe the nuclear genome their merits and demerits. Write a note on "Present states."	NA by che ymerase ch e sequence	ain react s used in	ion technique plant DNA	barcoding. Add a note or	
		CV.	Courcoal	ing in plants		
A. B. D.	Answer ANY TWO of the for Explain the classification and Explain the principles and approach molecular biology research? Give the classification of hor distinguish between proteins How does phylogenetic analyrelationships among different	d organisate oplications mologs. However, yes, contribute of the c	of BLAS	ST in the co	ntext of bioinformatics and these proteins help to	
O. 3) A	answer ANY TWO of the fo	llowing:			(20	7
A. B. C.	Give an account on source an Write on the source, plant particle Define the term drying oil, as one drying oil you had studie Explain the source, useful plants.	nd extraction ort used, medd a note o	ethod of on source	extraction a, extraction	note on its uses. nd uses of Citronella oil. process and uses of any	
), 4) A	nswer ANY TWO of the fo	llowing:			(20	1)
A. B. C. D.	With reference to hot air dry Define freezing. Explain the techniques. Discuss the technique of can Define food preservative. Ex preservation	ing, discussedifferent from	eezing n	nethods used	ying. d in food preservation	
). 5) W	rite Short Notes on ANY F	OUR of th	e follow	ing:	(20	0)
A. B. C. D. E.	Steps of Sangers methods DNA barcoding in Plants GenBank Source and uses of Olive oil Methods of extraction of esse Role of Brine and vinegar in	ential oils				

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