

1209

4

5. Write Short Notes on : (any three) (3×5=15)

(a) Baker's Yeast

(b) Cider

(c) Sauerkraut

(d) Yogurt

(c) Bread

(500)

[This question paper contains 4 printed pages.]

Your Roll No.....

Sr. No. of Question Paper : 1209

I

Unique Paper Code : 2203030011

Name of the Paper : Food Fermentation Technology

Name of the Course : B.Sc. (H) Food Technology  
(NEP - UGCF)

Semester : V (DSE)

Duration : 2 Hours

Maximum Marks : 60

**Instructions for Candidates**

1. Write your Roll No. on the top immediately on receipt of this question paper.
2. Attempt any **four** questions.
3. **Part** of the questions to be attempted together.
4. **All** questions carry equal marks.

P.T.O.

1209

2

1. Describe the following (any five) : (5×3=15)

(a) Design of fermenter

(b) Traditional Indian Fermented products

(c) Acetification

(d) Requirements of fermentation process

(c) Batch and Continuous fermentation

(f) Measurements and controls of fermentation process

2. (a) Discuss the role of starter cultures in fermentation.  
What types of microbes are commonly used?

(5)

(b) Explain the difference between submerged and solid-state fermentation, give suitable examples.

(5)

1209

3

(c) How does fermentation improve food safety, flavour, and shelf life? (5)

3. (a) What is downstream processing? Describe the steps involved in the recovery of fermentation products. (5)

(b) Discuss upstream processing in fermentation and its significance in detail. (5)

(c) How does media preparation contribute to the success of microbial multiplication in fermentation? (5)

4. (a) Classify different types of fermented products, giving examples from each category. (5)

(b) Explain the industrial production process of vinegar. (5)

(c) Describe the fermentation of milk into cheese.

(5)

P.T.O.