

- Q.24 Explain basic functions of Bioreactor.
  - Q.25 Define fermentation. Briefly explain the advantages of fermentation process.
  - Q.26 Explain the concept of production of vitamins.
  - Q.27 Describe the procedure of "Spread plate technique" for isolation of pure culture.
  - Q.28 Explain different techniques used for preservation of pure culture.
  - Q.29 Describe the procedure for making sausages.
  - Q.30 Briefly explain the continuous fermentation process.
  - Q.31 Explain the steps involved in production of curd.
  - Q.32 Draw a flow chart for making bread.
  - Q.33 Differentiate between distilled and non-distilled beverages.
  - Q.34 Why are fermented foods more nutritious than unfermented foods? Explain.
  - Q.35 Write in short about Baker's yeast.

## **SECTION-D**

**Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)

- Q.36 What do you mean by "Single Cell Protein". Discuss the production of SCP and its advantages as well as disadvantages.

Q.37 Describe in detail the procedure for wine preparation

Q.38 With the help of well labeled diagram of fermentor, explain each part of fermentor.

No. of Printed Pages : 4 181144/121144/031144  
Roll No. ....

**4th Sem / Food Tech.**  
**Subject:- Food Fermentation Technology**

Time : 3Hrs. M.M. : 100

M.M. : 100

## **SECTION-A**

**Note:** Multiple choice questions. All questions are compulsory (10x1=10)

- Q.1 Which of the following foods is not made by fermentation?

  - a) beer
  - b) cheese
  - c) bread
  - d) orange juice

Q.2 The process by which microbes turn grape juice into wine is called

  - a) distillation
  - b) leavening
  - c) fermentation
  - d) none of these

Q.3 Decomposition of carbohydrates by microorganisms or enzymes is called as

  - a) purification
  - b) fermentation
  - c) canning
  - d) dextrinisation

Q.4 Vinegar is obtained from molasses with the help of

  - a) Rhizopus
  - b) Acetobacter
  - c) Yeast
  - d) both B & C

- Q.5 The outstanding example of traditional microbial fermentation product is  
 a) Vinegar                  b) Penicillin  
 c) Citric acid              d) Tetracyclin
- Q.6 Batch fermentation is also called  
 a) Closed system            b) Open system  
 c) Fed-Batch system        d) Sub-merger system
- Q.7 Large vessel containing all the parts and condition necessary for the growth of desired microorganism is called  
 a) Bio reactor              b) Auto reactor  
 c) Impeller                 d) None of these
- Q.8 Microorganisms used for alcohol production  
 a) Saccharomyces cerevisiae  
 b) Bacillus subtilis  
 c) Penicillium chrysogenum  
 d) None of these
- Q.9 Antifoam agent is  
 a) Silicon compounds      b) Corn oil  
 c) Soyabean oil            d) All of these
- Q.10 Fermentation of grains usually results in production of  
 a) carbon dioxide           b) brine  
 c) Sugar syrup              d) all of these

## SECTION-B

- Note:** Objective type questions. All questions are compulsory. (10x1=10)
- Q.11 Kimchi is Japanese product. (True/False)
- Q.12 \_\_\_\_\_ is a type of pickled cabbage highly popular in Europe and USA.
- Q.13 Microbial culture containing only a single species of microorganisms is known as \_\_\_\_\_
- Q.14 Equipment that introduces air into a fermenter is known as \_\_\_\_\_
- Q.15 The process of purifying a liquid by boiling it and condensing its vapour is known as \_\_\_\_\_
- Q.16 Hops contribute \_\_\_\_\_ taste in beer.
- Q.17 Sausage is a fermented product made from \_\_\_\_\_
- Q.18 Raw material used for making idli \_\_\_\_\_
- Q.19 Baker's yeast is \_\_\_\_\_
- Q.20 Fermentation in which only one microorganisms is employed, is known as \_\_\_\_\_

## SECTION-C

- Note:** Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)
- Q.21 Differentiate between butter milk and Lassi.
- Q.22 Explain fermentation types on the basis of type of microorganism used.
- Q.23 Write the advantages and disadvantages of synthetic media.