

- Q.25 Discuss the nutritive value of fermented food products.
- Q.26 Write the advantages and disadvantages of crude media.
- Q.27 Explain the concept of production of amino acid.
- Q.28 Discuss the sources of single cell protein.
- Q.29 Briefly explain the production of Baker's yeast.
- Q.30 Explain different substrates used in fermentation process.
- Q.31 Describe the procedure of "Pour plate technique" for isolation of pure culture.
- Q.32 Explain different techniques used for maintenance of pure culture.
- Q.33 Describe the procedure for making dhokla.
- Q.34 Briefly explain the batch fermentation process.
- Q.35 Briefly explain the method of bread making.

#### SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)
- Q.36 Describe the procedure for manufacture of Sauerkraut.
- Q.37 Draw a well labeled diagram of fermentor and briefly explain the function of each part.
- Q.38 Describe in detail the procedure for rum preparation.

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#### 4th Sem / Food Technology Subject:- Food Fermentation Technology

Time : 3Hrs.

M.M. : 100

#### SECTION-A

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

- Q.1 The juice that is extracted from the grapes for wine making is called
- a) clear run juice      b) solution  
c) must      d) wort
- Q.2 The yogurt is made from
- a) lactobacillus bulgaricus  
b) streptococcus thermophilus  
c) S.cremoris  
d) mixed culture of both a and b
- Q.3 For thorough mixing of medium and inoculum the part of fermentor useful is
- a) shaft      b) headspace  
c) impeller      d) sparger
- Q.4 The following organisms have been proposed as sources of single cell protein.

- a) Bacteria                      b) yeasts  
c) algae                          d) all of three
- Q.5 To produce sauerkraut, cabbage undergoes a \_\_\_\_\_ process  
a) fermentation              b) drying  
c) freezing                      d) cold sterilization
- Q.6 Fermented foods are usually an example of which of the following  
a) non-perishable              b) semi-perishable  
c) highly perishable          d) perishable
- Q.7 Raw-material used for the production of alcohol is  
a) Molasses                      b) Starch  
c) Sulphite waste water      d) All of these
- Q.8 Sparkling wine are named because they contain  
a) sulphur dioxide              b) carbon dioxide  
c) hydrogen                      d) oxygen
- Q.9 Over heating of fermentor during fermentation is controlled by  
a) Cooling jacket              b) Steam  
c) Cool air                        d) None of these
- Q.10 Food fermentation include  
a) Leavening of bread          b) pickling  
c) alcohol production          d) all of these

## SECTION-B

**Note:** Objective type questions. All questions are compulsory. (10x1=10)

- Q.11 Germinating barley seeds are used in preparation of \_\_\_\_\_.
- Q.12 The sour taste of vinegar is due to \_\_\_\_\_
- Q.13 Sauerkraut is a fermented product made from \_\_\_\_\_
- Q.14 Bread is prepared by \_\_\_\_\_ (yeast/ bacteria).
- Q.15 Where did Tempeh originate?
- Q.16 Natto is produced from fermenting \_\_\_\_\_.
- Q.17 The bread, beer, wine and distilled liquors is fermented products made with the help of \_\_\_\_\_
- Q.18 Man-made media is \_\_\_\_\_ media. (natural/ synthetic )
- Q.19 The simple type of sparger is known as \_\_\_\_\_
- Q.20 Raw material used for making dhokla \_\_\_\_\_

## SECTION-C

**Note:** Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)

- Q.21 Explain the steps involved in production of Miso.
- Q.22 Distinguish between curd and yoghurt.
- Q.23 Describe the process control of fermentor.
- Q.24 Explain the types of agitator.