

- Q.5 Which of the following is the baker's yeast?
- Saccharomyces cerevisiae
 - Saccharomyces bulgaricus
 - Saccharomyces carlsbergensis
 - All of these
- Q.6 The protein content which is extracted from mixed or pure cultures of yeasts, bacteria, algae and fungi is called_____.
- Tetra cell protein
 - Single cell protein
 - Double cell protein
 - Triple cell protein
- Q.7 Wine is chiefly produced from_____.
- Grape
 - Apple
 - Pineapple
 - Sapota
- Q.8 Which of the following foods is not made by fermentation?
- Sauerkraut
 - Idli
 - Cheese
 - Pineapple juice
- Q.9 Which of the following is a distilled fermentation product?
- Beer
 - Rum
 - Shake
 - Wine
- Q.10 Fermentor used in Tempeh fermentation.
- Mucor
 - A. Oryzae
 - Rhizopus
 - None of these

Section-B

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

- Q.11 Beer is manufactured from_____.
- Q.12 Culture containing single species of micro organisms is _____.
- Q.13 Miso is fermented product of_____.
- Q.14 SCP stands is _____.
- Q.15 Srikhand is made from_____.
- Q.16 Idli is made from_____.
- Q.17 Cheese and yogurt are products of_____.
- Q.18 Vinegar contain _____ % acetic acid.
- Q.19 Tempeh is originated from_____.
- Q.20 Breakdown of carbohydrate by micro organisms or enzymes is called_____.

Section-C

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

- Q.21 Explain fermentation and highlight its advantages.
- Q.22 Briefly explain the steps involved in production of single cell protein.
- Q.23 Explain nutritional importance of fermented food products.