

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

Time : 3Hrs. M.M. : 100

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

- ### 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.

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

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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.

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