

- Q.24 Briefly explain about butter milk and lassi.

Q.25 Briefly explain function of impellers and baffles in fermenter.

Q.26 Differentiate between curd and yogurt.

Q.27 Explain the steps involved in production of miso.

Q.28 Explain about batch fermentation process.

Q.29 Briefly explain various types of fermentation.

Q.30 Describe the procedure for making sausages.

Q.31 Explain about agitator and its types.

Q.32 Explain the concept of production of amino acid.

Q.33 Describe the process control of fermenter.

Q.34 Describe the procedure for making Idli.

Q.35 Briefly explain about sparger and its types.

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**4th Sem. Branch: Food Technology
Sub : Food Fermentation Technology**

Time : 3 Hrs.

M.M. : 100

SECTION-A

Note: Multiple type Questions. All Questions are compulsory. (10x1=10)

- Q.1 Which of the following micro organism is used in beer making?

 - a) Yeast
 - b) Bacteria
 - c) Mold
 - d) All of these

Q.2 Ale is _____.

 - a) Fermented corn
 - b) Type of beer
 - c) Fermented carrot
 - d) None of the above

Q.3 Hops are used in the manufacture of _____.

 - a) Wine
 - b) Beer
 - c) Brandy
 - d) Whiskey

Q.4 The single cell protein is a bulk of dried cells which can also termed as _____.

 - a) Bioprotein
 - b) Microbial protein
 - c) Biomass
 - d) All of these

Section-D

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

- Q.36 Explain in detail about different substrate used for fermentation process.

Q.37 Explain in detail the methods of production of wine.

Q.38 Explain various techniques of pure culture isolation.

- 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 _____.
 a) Tetra cell protein b) Single cell protein
 c) Double cell protein d) Triple cell protein
- Q.7 Wine is chiefly produced from _____.
 a) Grape b) Apple
 c) Pineapple d) Sapota
- Q.8 Which of the following foods is not made by fermentation?
 a) Sauerkraut b) Idli
 c) Cheese d) Pineapple juice
- Q.9 Which of the following is a distilled fermentation product?
 a) Beer b) Rum
 c) Shake d) Wine
- Q.10 Fermentor used in Tempeh fermentation.
 a) *Mucor* b) *A. Oryzae*
 c) *Rhizopus* d) 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.