

SECTION-C

- Note :** Short answer type questions. Attempt any twelve questions out of fifteen questions. $(12 \times 5 = 60)$
- Q.21 Define fermentation? What are advantages and disadvantages?
- Q.22 Explain the fermentation process in wine making?
- Q.23 How Idli is commercially produced?
- Q.24 How do you maintain pure culture?
- Q.25 How sausage are commercially produced?
- Q.26 What is the difference between batch fermentation and continuous fermentation?
- Q.27 Define pasturization and why pasturization is needed in fermentation process?
- Q.28 How fermentor are sanitized?
- Q.29 How whisky is produced commercially?
- Q.30 Draw neat and clean diagram of fermentor? Name its various parts.
- Q.31 What are the advantages of single cell protein?
- Q.32 How vitamins are produced by fermentation? Explain.
- Q.33 What is the difference between distilled and non-distilled beverages?
- Q.34 How miso is produced commercially?

SECTION-D

- Note :** Long Answer type question. Attempt any two questions. $(2 \times 10 = 20)$
- Q.35 How beer is produced? Describe with detailed flow diagram?
- Q.36 How vinger is produced commercially?
- Q.37 Write a short note on agitator and sparger?

No. of Printed Pages : 4

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Roll No.....

Branch : Food Technology

Subject : Food Fermentation Technology

Time : 3 Hrs.

M.M. : 100

SECTION-A

Note : Multiple choice questions. All questions are compulsory. $(10 \times 1 = 10)$

- Q.1 Fermentation occurs in the presence of oxygen is known as _____.
- Aerobic Fermentation
 - Anaerobic Fermentation
 - Facultative Fermentation
 - None of the above
- Q.2 The fermentation which is carried by bacteria is called _____.
- Pyruvic fermentation
 - Acrylic fermentation
 - Lactic acid fermentation
 - Alcoholic fermentation
- Q.3 Which of the following is a requisite for a microorganism to be used in fermentation and pickling.
- Microorganisms must be able to grow on the substrate.
 - Organism must have the ability to maintain physiological constancy under growing conditions

- Q.4 c) Desired chemical changes should take place in the required conditions
d) All of the mentioned.
What is the temperature of liquid nitrogen (*C)?
a) -150⁰C b) -175⁰C
c) -194⁰C d) -196⁰C
- Q.5 What is the basic function of the fermenter?
a) To sterilize the medium.
b) To recover the product
c) To provide optimum growth conditions to organisms and obtain the desired product.
d) To purify the product
- Q.6 Which of the following agitator consists of blades directly attached to a boss on agitator shaft?
a) Vaned discs
b) Disc turbines
c) Rectangular turbines
d) Marine propeller
- Q.7 Which of the following is a non-alcoholic spirit
a) Vodka b) Ceder
c) Gin d) Liqueur
- Q.8 Which of the following is included in vinegar fermentation?
a) Transform sugar into alcohol, by yeast
b) change alcohol into acetic acid using vinegar bacteria
c) Transform sugar into alcohol, by yeast & changing alcohol into acetic acid using vinegar bacteria
d) None of the above

- Q.9 Wort is boiled with the hops _____.
a) To help in protein coagulation
b) To provide bitter taste and flavour to the beer
c) To help in the coagulation of tannins
d) All of the above
- Q.10 Which of the following is not an organic matter on which microorganisms are raised for SCP?
a) Sawdust b) Paddy straw
c) Acids d) Whey
- SECTION-B**
- Note:** Objective type questions. All questions are compulsory. (10x1=10)
- Q.11 _____ is a metabolic process that produces chemical changes in organic substrates through the action of enzymes.
- Q.12 Tequila is native to which country?
- Q.13 Bologna and salami are fermented products of meat or vegetables?
- Q.14 Name any two alcoholic distilled beverages.
- Q.15 From which grain Tofu is prepared?
- Q.16 From which grain Tempeh is prepared?
- Q.17 Name any traditional fermented beverage.
- Q.18 What is the function of agitator?
- Q.19 _____ is the enzyme that will break down pectin, a polysaccharide found in fruit.
- Q.20 Lactic Acid fermentation cause increase or decrease in pH of the media?