

**3rd Sem / Food Technology**  
**Subject : Food Fermentation Technology**

Time : 3 Hrs. M.M. : 60

**SECTION-A**

**Note:** Multiple choice questions. All questions are compulsory (6x1=6)

- Q.1 Which of the following is produced by fermenting soybeans?  
a) Yogurt                  b) Kombucha  
c) Miso                  d) Jiangs
- Q.2 Which of the following material is preferable for the construction of small-scale fermenter?  
a) Quartz                  b) Glass  
c) Iron steel                  d) Wood
- Q.3 Where did Kefir originate?  
a) America                  b) Canada  
c) Europe                  d) London
- Q.4 Which of the following is produced by fermentation of milk?  
a) Yogurt                  b) Sauerkraut  
c) Tempeh                  d) Kombucha

- Q.5 Sauerkraut is \_\_\_\_\_  
a) A cauliflower      b) A potato  
c) A cabbage      d) A tomato
- Q.6 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

### SECTION-B

**Note:** Objective/ Completion type questions. All questions are compulsory.  $(6 \times 1 = 6)$

- Q.7 Name one of the most commonly used fermented cereal product?
- Q.8 Hops contribute \_\_\_\_\_ taste in beer.
- Q.9 Which alcoholic beverage is known as "Burnt Wine"?
- Q.10 SCP stands for \_\_\_\_\_.
- Q.11 Name any yeast used in fermentation?
- Q.12 Tofu is made from which grain?

### SECTION-C

**Note:** Short answer type questions. Attempt any eight questions out of ten questions.  $(8 \times 4 = 32)$

- Q.13 What is the difference between a synthetic and complex media?
- Q.14 What are the advantages and disadvantages of continuous fermentation system?

- Q.15 Draw the schematic diagram of the production process of Baker's Yeast?
- Q.16 Define fermentation? Explain advantages and limitations of fermentation process?
- Q.17 Write a short note on composition of media?
- Q.18 How tempeh is produced commercially?
- Q.19 What is distillation? How it is used in alcoholic beverage industry?
- Q.20 What are the sources of single cell protein?
- Q.21 Explain the fermentation process in beer making?
- Q.22 Explain production technology of curd and yoghurt?

### SECTION-D

**Note:** Long answer type questions. Attempt any two questions out of three questions.  $(2 \times 8 = 16)$

- Q.23 How wine is produced? Describe with detailed flow diagram?
- Q.24 What is fermentor? Explain different parts of fermentor with suitable diagram?
- Q.25 Define vinegar? How vinegar is produced commercially?