

- Q.25 Discuss the nutritive value of fermented food products.
- Q.26 Write the advantages and disadvantages of crude media.
- Q.27 Explain the concept of production of amino acid.
- Q.28 Discuss the sources of single cell protein.
- Q.29 Briefly explain the production of Baker's yeast.
- Q.30 Explain different substrates used in fermentation process.
- Q.31 Describe the procedure of "Pour plate technique" for isolation of pure culture.
- Q.32 Explain different techniques used for maintenance of pure culture.
- Q.33 Describe the procedure for making dhokla.
- Q.34 Briefly explain the batch fermentation process.
- Q.35 Briefly explain the method of bread making.

SECTION-D

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

- Q.36 Describe the procedure for manufacture of Sauerkraut.
- Q.37 Draw a well labeled diagram of fermentor and briefly explain the function of each part.
- Q.38 Describe in detail the procedure for rum preparation.

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4th Sem / Food Technology
Subject:- Food Fermentation Technology

Time : 3Hrs. M.M. : 100

SECTION-A

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

- Q.1 The juice that is extracted from the grapes for wine making is called
a) clear run juice b) solution
c) must d) wort
- Q.2 The yogurt is made from
a) lactobacillus bulgaricus
b) streptococcus thermophilus
c) S.cremoris
d) mixed culture of both a and b
- Q.3 For thorough mixing of medium and inoculum the part of fermentor useful is
a) shaft b) headspace
c) impeller d) sparger
- Q.4 The following organisms have been proposed as sources of single cell protein.

- a) Bacteria b) yeasts
 - c) algae d) all of three
- Q.5 To produce sauerkraut, cabbage undergoes a _____ process
- a) fermentation b) drying
 - c) freezing d) cold sterilization
- Q.6 Fermented foods are usually an example of which of the following
- a) non-perishable b) semi-perishable
 - c) highly perishable d) perishable
- Q.7 Raw-material used for the production of alcohol is
- a) Molasses b) Starch
 - c) Sulphite waste water d) All of these
- Q.8 Sparkling wine are named because they contain
- a) sulphur dioxide b) carbon dioxide
 - c) hydrogen d) oxygen
- Q.9 Over heating of fermentor during fermentation is controlled by
- a) Cooling jacket b) Steam
 - c) Cool air d) None of these
- Q.10 Food fermentation include
- a) Leavening of bread b) pickling
 - c) alcohol production d) all of these

SECTION-B

- Note:** Objective type questions. All questions are compulsory. (10x1=10)
- Q.11 Germinating barley seeds are used in preparation of _____.
 Q.12 The sour taste of vinegar is due to _____.
 Q.13 Sauerkraut is a fermented product made from _____.
 Q.14 Bread is prepared by _____ (yeast/ bacteria).
 Q.15 Where did Tempeh originate?
 Q.16 Natto is produced from fermenting _____.
 Q.17 The bread, beer, wine and distilled liquors is fermented products made with the help of _____.
 Q.18 Man-made media is _____ media. (natural/ synthetic)
 Q.19 The simple type of sparger is known as _____.
 Q.20 Raw material used for making dhokla _____.

SECTION-C

- Note:** Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)
- Q.21 Explain the steps involved in production of Miso.
 Q.22 Distinguish between curd and yoghurt.
 Q.23 Describe the process control of fermentor.
 Q.24 Explain the types of agitator.