

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2017
(Fifth Semester)

Branch - **FOOD PROCESSING TECHNOLOGY**

FOOD FERMENTATION TECHNOLOGY

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

ALL questions carry **EQU AL** marks (10 x 2 = 20)

- 1 Define fermentation and write its advantages.
- 2 Write the nutritional significance of fermented products.
- 3 Write the nutritional requirement for nutrient agar medium.
- 4 Differentiate sterilisation and pasteurization.
- 5 Write on the types of fermentor.
- 6 Write the functions of fermentor.
- 7 What is probiotic & prebiotic?
- 8 Write a note on sauerkraut.
- 9 Write the process of making tempeh.
- 10 List the microbes involved in fermentation of idli batter.

SECTION - B (25 Marks)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks (5 x 5 = 25)

- 11 a Explain the advantage of fermentation.
OR
b Discuss on lactic acid fermentation.
- 12 a Write the composition and preparation of MRB agar.
OR
b Explain the preparation of stab / slant culture.
- 13 a Explain submerged culture and solid substrate fermenter.
OR
b Write the functions and purification of food products.
- 14 a Write the process of making cheese.
OR
b How wine is preserved?
- 15 a Explain the process of making dhokla.
OR
b Write the preparation of any two pulse based fermented products.

SECTION - C (30 Marks)

Answer any **THREE** Questions

ALL Questions Carry **EQUAL** Marks (3 x 10 = 30)

- 16 Explain on acetic acid and butyric acid fermentation.
- 17 Explain the production of single cell protein.
- 18 Write in detail on the process control of fermentor.
- 19 Explain the processing technology of yoghurt and shrikand.
- 20 How the quality of fermented products are tested?