

**PSG COLLEGE OF ARTS & SCIENCE**  
(AUTONOMOUS)  
**Bvoc DEGREE EXAMINATION DECEMBER 2019**  
(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 **EQUAL** marks (10 x 2 = 20)

- 1 Define Fermentation.
- 2 List the types of fermentation with examples.
- 3 What is single cell protein?
- 4 Difference between solid media and broth.
- 5 Why aeration is required for aerobic fermentation?
- 6 What is meant by submerged culture?
- 7 Why curd is considered as a probiotic food?
- 8 What is Sauerkraut?
- 9 List any four cereals based fermented foods.
- 10 Mention the ingredients in bread making.

\* **SECTION - B (25 Marks!)**

Answer **ALL** Questions

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

- 11 a Write a short note on acetic acid fermentation with suitable example.  
OR  
b Discuss the advantages of food fermentation.
- 12 a Mention the nutritional requirement of microbes during fermentation.  
OR  
b Write a note on sterilization of fermenters.
- 13 a Explain about stirred tank fermenter.  
OR  
b Write the various process control parameters in any fermenter.
- 14 a Draw the flowchart of cheese production.  
OR  
b Write about the microorganisms involved in sauerkraut production.
- 15 a Draw the flow sheet of sausage production.  
OR  
b Mention the list of quality parameters used to check bread.

**SECTION - C (30 Marks)**

Answer any **THREE** Questions

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

- 16 Elaborate on the physico-chemical changes happening during fermentation of foods.
- 17 Describe the production of Baker's yeast.
- 18 Explain about working of submerged culture fermenter.
- 19 Mention the role of probiotics in human health. Explain the production of any one probiotic food product.