

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 What is Fermentation?
- 2 Enlist any four microorganisms involved in fermentation.
- 3 Mention any four mediums used for culture.
- 4 Define Sterilization.
- 5 What is Fermentor?
- 6 Enumerate the functions of Fermentor.
- 7 What is Probiotics?
- 8 What is Sauerkraut?
- 9 Write a note on fermente.
- 10 Explain tempeh.

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a Describe the nutritional value of fermented fruits and vegetables.
OR
b Enumerate the benefits of Fermentation.
- 12 a Explain the method of Sterilizing fermentors.
OR
b What are the nutrients required for microbes?
- 13 a Describe the solid substrate fermentor.
OR
b How will you purify the food products?
- 14 a Discuss the different fermented milk products.
OR
b How is Cheese made? What are the micro organisms involved in its preparation?
- 15 a Write a note on fermented by products.
OR
b Explain any two fermented meat products.

SECTION- C (30 Marks)

Answer any **THREE** Questions

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

- 16 Briefly explain the di fferent types of fermentation.
- 17 Explain the method of producing single cell protein.
- 18 Explain the working of batch and continuous stirred tank fermentor.
- 19 Describe the manufacturing process of wine along with the flow chart.
- 20 How will you test the quality of fermented packed products?