

2021

MICROBIOLOGY — GENERAL

Paper : SEC-B-2

(Food Fermentation Techniques)

Full Marks : 80

The figures in the margin indicate full marks.

*Candidates are required to give their answers in their own words
as far as practicable.*

Answer *Question No. 1* and *any five* from the rest.

1. Answer *any fifteen* questions:

2×15

- (a) Define probiotics with example.
- (b) Define prebiotics with example.
- (c) Write the name of microbes used in yogurt and soy sauce production.
- (d) Is it good to have Dahi everyday?
- (e) Write the health benefits of cheese.
- (f) Why is salt used in vegetable fermentation?
- (g) What is acidophilus milk?
- (h) What is ripening of cheese?
- (i) What is curdling of milk?
- (j) Give example of microbes used in bread spoilage.
- (k) How can the storage life of fish be increased?
 - (l) What is rennet? Write its use.
- (m) What are the ingredients used in bread preparation?
- (n) Write two disadvantages of consuming soy sauce.
- (o) What is 'koji'?
- (p) What do you mean by ripening of meat?
- (q) Define fermentation and fermented food.
- (r) Give examples of two grain and milk based fermented foods.
- (s) Why is meat fermented? Is the process healthy?
- (t) Can you consume fermented foods on a daily basis?

Please Turn Over

2. (a) Write the advantages and health benefits of fermented foods.
(b) Write the production process of yogurt.
(c) Give example of microbes used in Idli and Bread. 4+4+2
3. (a) Define fermented food with example.
(b) Describe how sauerkraut and pickels are produced. 2+(4+4)
4. (a) Give example of any microbial fermented fish and meat products.
(b) Describe how inoculums for cheese production can be prepared.
(c) Describe how buttermilk is prepared. 2+4+4
5. (a) How are Idli and Dosa prepared?
(b) What is buttermilk? (4+4)+2
6. (a) Write the difference between probiotic and prebiotic.
(b) What do you mean by food fermentation and food spoilage?
(c) Describe the inoculum production process for Dahi. 3+(2+2)+3
7. (a) Describe cheese production with suitable flow diagram.
(b) Write the role of probiotic microbes in human body system.
(c) Write the composition of buttermilk. 4+3+3
8. (a) Write the names of different types of cheese.
(b) Describe Dahi production process with suitable flowchart.
(c) State the reason behind sponginess in bread.
(d) Write the role of spices in pickel production. 2+4+2+2
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