

2023

4th Semester Examination
MICROBIOLOGY (Honours)

Paper : SEC 2-T

[Food Fermentation Technique]

[CBCS]

Full Marks : 40

Time : Two Hours

*The figures in the margin indicate full marks.
Candidates are required to give their answers
in their own words as far as practicable.*

Group - A

Answer any *five* questions from the following :

2×5=10

1. What is fermented food?
2. Write the name of the organism used in bread making.
3. Define prebiotics.
4. What are the organoleptic characteristics of a food?
5. What is homolactic fermentation? Write the name of organism that carries out homolactic fermentation.

P.T.O.

(2)

6. What is pasteurization? Write down its significance.
7. What is koji?
8. Write down the name of two microorganisms involved in Soy sauce production.

Group - B

Answer any *four* questions from the following :

5×4=20

9. Write the role of LAB in food microbiology. Discuss the importance of LAB in fermented food. 2+3
10. Write the process of fermented meat production.
11. Compare between different types of cheese on the basis of raw materials and organisms used.
12. How yogurt is differed from curd? Write the name of organisms that are used for both yogurt and curd production. 3+2
13. Write the process of pickle production by mentioning the name of the organism involves.
14. What is the leavening of bread? Write down the name of a biological leavening agent. What are the major types of rising bread? 2+1+2

(3)

Group - C

Answer any *one* question from the following :

10×1=10

15. Define probiotics. State their health beneficial roles.

2+8

16. Define fermented food. What is sauerkraut? Explain its significance to human health. Write down the name of a fermented fish product from India. Discuss the benefits of fermented fish product.

2+2+2+1+3
