

TV153580A

Reg. No: .....

Name: .....

**B.VOC. DEGREE (C.B.C.S.S.) EXAMINATION, OCTOBER 2016**

**SEMESTER III – FOOD PROCESSING TECHNOLOGY**

**VFP3S11TB-TECHNOLOGY OF FERMENTED FOODS**

**Time: Three Hours**

**Maximum Marks: 80**

**PART A**

**I. Answer all questions. Each question carries 1 mark.**

1. List out any two fermented food products produced by lactic acid bacteria.
2. What you mean by microbial biomass.
3. Explain the term aseptic inoculation.
4. Describe the term preservation.
5. Explain about fermented tofu.
6. Define fermentation.

**(6x1=6)**

**PART B**

**II. Answer any seven questions. Each question carries 2 marks.**

7. What are the classifications of fermentation process?
8. List out the benefits of fermentation.
9. What is sauerkraut?
10. What are antifoams?
11. How will you sterilize liquid waste?
12. List out examples for fermented meat products?
13. Explain the purification of fermented products?
14. Write any four examples for fermented cereal product?
15. Describe about TEMPEH?
16. For which type of fermentation *Acetobacters* are used and explain?

**(7x2=14)**

**PART C**

**III. Answer any five questions. Each question carries 6 marks.**

17. How is fermentation of food product beneficial?
18. Differentiate between batch and continuous culture?
19. Explain the antibiotic properties of fermentation?
20. Discuss about the factors responsible for the growth of bacterial culture?
21. Write short note on the basic functioning of fermenter?
22. What do you meant by alcoholic fermentation?
23. Bring out the advantages of fermentation?
24. Explain on fed batch culture?

**(5x6=30)**

## **PART D**

**III. Answer any two questions. Each question carries 15 marks.**

25. Write an essay on fermented soy products?
26. Explain about the following:
  - a) Purification and recovery of fermented products
  - b) Inoculum- Yeast, bacterial and mycelia process
  - c) Medium formulation and optimization
27. Discuss about different cultures used in fermentation technology
28. Write down sterilization process done in fermentation industry.

**(2x15=30)**