TV213710V

Reg. No :.....

Name :.....

B. Voc. DEGREE (C.B.C.S) EXAMINATION, NOVEMBER 2022

(2021 Admissions Regular,2020 Admissions Supplementary/Improvement,2019 & 2018 Admissions Supplementary)

SEMESTER III - SKILL (FOOD PROCESSING TECHNOLOGY)

VFPT3S09B18 - TECHNOLOGY OF FERMENTED FOODS

Time : 3 Hours **Maximum Marks : 80**

Part A

I. Answer any Ten questions. Each question carries 2 marks **(10x2=20)**

1. What are recombinant products?
2. What are primary metabolites?
3. How does fermentation aid in improving digestibility ?
4. Restate two advantages of batch culture.
5. Illustrate the growth curve of microorganism.
6. Analyze growth factors.
7. Categorize two carbon sources.
8. What is the role of fermenter ?
9. What is the role of air pump?
10. What is ethanol fermentation?
11. What is kimchi?
12. How are fermented semi dry sausages prepared?

Part B

II. Answer any Six questions. Each question carries 5 marks **(6x5=30)**

13. Restate the role of fermentation in food preservation.
14. What is meant by microbial growth kinetics?
15. Compare the advantages of continuous culture over batch culture.
16. What are antifoams and explain the properties of an ideal antifoaming agent?
17. Analyze the criteria for optimization of Media.
18. Why should we carry out sterilization of the feeds?
19. What are the major steps in recovery of fermented products?
20. Explain the fermentation of tofu.
21. Analyze the preparation of Chinese pickled vegetables .

Part C

III. Answer any Two questions. Each question carries 15 marks **(2x15=30)**

22. Describe the role of microorganisms in fermentation.
23. Interpret the application of batch, continuous and fed batch culture with suitable examples.
24. Dissect the stages and the need of media optimization.
25. Explain the recovery and purification process in detail.