

TB243614I

Reg. No : .....

Name : .....

**BACHELOR'S DEGREE (C.B.C.S) EXAMINATION, NOVEMBER 2024**

**2023 ADMISSIONS REGULAR**

**B.VOC F.P.T SEMESTER III - SKILL**

**VFPT3S09B23 - 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. Summarize ethanol fermentation.
2. Describe biomass production.
3. Paraphrase continuous brewing.
4. Describe the continuous culture.
5. Give examples of the use of fed batch culture.
6. Deduce aseptic inoculation of plant fermenters.
7. Identify antifoams.
8. Which are the major minerals used in media preparation?
9. What is the function of feed pumps?
10. What is the function of baffle?
11. What is sauerkraut?
12. Analyze the process of beer manufacturing.

**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 the function of turbidostat?
15. Illustrate the growth curve and its application in batch culture.
16. Analyze the criteria for optimization of Media.
17. Classify the energy sources in detail.
18. Explain the steps involved in recovery of fermented products.
19. Sketch the basic structure of a fermenter.
20. Organize a note on dry fermented sausages.
21. Organise the fermentation of beer .

**Part C**

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

**(2x15=30)**

22. Describe the role of microorganisms in fermentation.
23. Explain in detail the comparison of batch and continuous culture in industrial process with examples.
24. Examine in detail on media formulation and preparation.
25. Articulate on sterilization and explain the various methods in detail.