

**G 18001216**



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**Reg. No.....**

**Name.....**

**M.Sc. DEGREE (C.S.S.) EXAMINATION, MAY 2018**

**Fourth Semester**

Faculty of Science

Branch : Food Technology and Quality Assurance/Food Science and Technology/  
Food Science and Quality Control

**FT4 MPE 720—FERMENTATION TECHNOLOGY**

(2012 Admission onwards)

Time : Three Hours

Maximum Weight : 30

**Part A (Short Answer Type Questions)**

*Answer any **five** questions out of the following.  
Each questions carries a weight of 1.*

Explain :

1. Soyabean Cheese.
2. Food Yeast.
3. Method equation.
4. Air filters.
5. Sausages.
6. Metabolism.
7. Bacteria recognised in fermented Idli batter.
8. Mutagenesis.

(5 × 1 = 5)

**Part B (Short Essay Type Questions)**

*Answer any **five** questions out of the following.  
Each question carries a weight of 2.*

9. Write about the role of salt in the process of fermentation.
10. Write about the different types of fermentors.
11. Distinguish between the processes of fermentation and respiration.
12. What are the initial changes in a Poly Saccharide when it is subjected to microbial degradation.

**Turn over**





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13. Explain the essential stages of wine making.
14. What is meant by mutational selection ?
15. List the different steps to be taken for Pencillin production on the aerated agitated fermenter.
16. List the changes in Cocoa pods during processing.

(5 × 2 = 10)

### Part C (Essay Type Questions)

*Answer any **three** questions out of the following.*

*Each question carries a weight of 5.*

17. Write a detailed report of processing of fermented milk products.
18. Identify the micro-organisms and describe the general biochemical processes involved in the production of fermented products.
19. Write about the methods, which may help to control fermentation.
20. Define fermentation process and write about the *three* important stages in this process with reference to microorganisms present and end products in each stage.
21. Compare the production of Vinegar from fruit juice as well as from rectified spirit.
22. List the changes that may occur in Green Tea during processing, due to fermentation.

(3 × 5 = 15)

