

**SEMESTER EXAMINATION-2021**  
**CLASS – B.SC. SUBJECT INDUSTRIAL MICROBIOLOGY**  
**PAPER CODE: BIM-S301 PAPER TITLE Food Fermentation**  
**Techniques**

**Time: 3 hour**

**Max. Marks: 70**

**Min. Pass: 40%**

**Note:** Question Paper is divided into two sections: **A and B**. Attempt both the sections as per given instructions.

**SECTION-A (SHORT ANSWER TYPE QUESTIONS)**

**Instructions:** Answer any five questions in about 150 words (5 X 6 = 30 Marks)  
each. Each question carries six marks.

Question-1: What are fermented foods?

Question-2: Write health benefits of fermented foods.

Question-3: Briefly discuss preparation of butter milk.

Question-4: Write a short note on Dahi.

Question-5: Discuss preparation of any grain based fermented food in short.

Question-6: Write a short note on Jalebi.

Question-7: Briefly discuss the role of microorganisms involved in the production of Tofu.

Question-8: Write a short note on Pickles.

Question-9: Briefly discuss the role of LAB in food fermentation.

Question-10: What do you know about immunomodulation?

**SECTION-B (LONG ANSWER TYPE QUESTIONS)**

**Instructions:** Answer any FOUR questions in detail. Each (4 X 10 = 40 Marks)  
question carries 10 marks.

Question-11: Write in detail about different types of fermented foods.

Question-12: What is Cheese? Discuss microorganisms, inoculum preparation and production process of cheese.

Question-13: Give a detailed account of the production process of Shrikhand.

Question-14: Discuss microorganisms and production process of Soy sauce.

Question-15: Which microorganisms are involved in the production of Miso? Write a detailed account of the production process of Miso.

Question-16: Define Sauerkraut. Discuss microbiology of Sauerkraut along with its production process.

Question-17: What are Probiotic foods? Discuss microorganisms involved and health benefits of Probiotics.

Question-18: Write microorganisms and production process of Dosa.

**Paper Code: BIM-S301**