

U.G. 3rd Semester Examination - 2020

MICROBIOLOGY

[HONOURS]

Skill Enhancement Course (SEC)

Course Code : MB-H-SEC-L-01

(Food Fermentation Techniques)

Full Marks : 40

Time : 2 Hours

The figures in the right-hand margin indicate marks.

Candidates are required to give their answers in their own words as far as practicable.

1. Answer the following: 1×10=10
- i) Write the causative agent responsible for ropiness in milk.
 - ii) What is Baker's Yeast?
 - iii) What is food intoxication?
 - iv) Write the name of one probiotic food.
 - v) Name the organism used for preparation of soy sauce.
 - vi) Write the name of one lactic acid bacteria.

- vii) Name one microorganism associated with the spoilage of bread.
- viii) What is buttermilk?
- ix) Name the organism associated with the production of idli.
- x) What is blue cheese?

2. Answer any **five** from the following questions:

2×5=10

- i) Describe whether milk is considered as a suitable medium for the growth of microorganisms or not.
- ii) What is Sauerkraut?
- iii) Briefly describe the usefulness of probiotic foods.
- iv) Name two fermented meat products.
- v) What are major functions of nitrite in meat preservation?
- vi) Explain in brief the common microorganisms found in meat.
- vii) What is the function of the enzyme rennet in curd production?

3. Answer any **four** of the following questions:

5×4=20

- i) Define the principle and utility of Phosphatase test.
- ii) Briefly describe the cheese ripening process.
- iii) Differentiate between acid curd and rennet curd.
- iv) State the conditions and medium suitable for the production of soy sauce during fermentation.
- v) Explain the major factors affecting quality of milk.
- vi) Describe what happens to bacteria in a food when the water activity is increased in it.
