

U.G. 3rd Semester Examination - 2021

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 any **five** of the following: $2 \times 5 = 10$

- i) Write the causative agents responsible for ropiness in milk.
- ii) What is Baker's Yeast?
- iii) Write the name of the organism responsible for production of idli.
- iv) Name the organism used for preparation of soya sauce.
- v) Write the name of two acetic acid producing bacteria.

- vi) Name two microorganisms associated with the spoilage of bread.
- vii) Write the name of two food preservatives.
- viii) Name two common microorganisms found in fish.

2. Answer any **two** questions: $5 \times 2 = 10$

- i) Describe whether milk and air are considered as a suitable medium for the growth of microorganisms or not.
- ii) What is pasteurization? Write different methods of pasteurization of milk. $2+3$
- iii) Briefly describe different steps in the production of bread.
- iv) Name two fermented meat product. What are major functions of nitrite in meat preservation? $2+3$

3. Answer any **two** questions: $10 \times 2 = 20$

- i) Write short notes on: $2 \frac{1}{2} \times 4$
 - a) Phosphatase test
 - b) Sauerkraut
 - c) Ripening of cheese
 - d) Buttermilk

- ii) State the conditions and medium suitable for the production of soya source during fermentation. What is SCP? Explain the factors affecting quality and quantity of milk. 4+3+3
- iii) Briefly describe different steps in cheese production. Differentiate between acid curd and rennin curd. 5+5
- iv) Describe the quick vinegar process. Define probiotics. Give example of different types of it and their health benefits. 4+2+4
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