



বিদ্যাসাগর বিশ্ববিদ্যালয়

**VIDYASAGAR UNIVERSITY**

**B.Sc. Honours Examination 2021**

(CBCS)

**4th Semester**

**MICROBIOLOGY**

**PAPER—SEC2T**

**FOOD FERMENTATION TECHNIQUES**

*Full Marks : 40*

*Time : 2 Hours*

*The figures in the right-hand margin indicate full marks.*

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

**THEORY : SEC2T**

**Group – A**

Answer any *two* questions.

2×15

1. What do you mean by fermented food? Mention its types. Describe the health benefits of fermented foods. What are the differences between fermentation and spoilage of foods? 3+4+5+3

2. Describe the procedure and microorganism involved in Soy sauce production and Bread fermentation. What do you mean by stalk culture? Mention the maintenance procedure of stalk culture. 10+2+3
3. Briefly describe the process of Fish and Meat fermentation. Mention some bacterial species involved in those fermentations. Mention the basic principle of pickle fermentation. 10+3+2
4. What is pasteurization? Write down its significance in dairy industries. Explain curdling and ripening of cheese. Describe the factors affecting the quality of yogurt. 2+3+6+4

**Group – B**

Answer any *one* question. 1×10

5. Discuss the environmental impact on fermented food production. Mention the name of some fermented food produced by localized ethnic peoples of India. 6+4
6. Write short note on : 4×2.5
  - (a) Probiotics and Prebiotics
  - (b) Inoculum preparation for fermentation
  - (c) Yeast used in fermentation
  - (d) Saeurkraut.

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