



বিদ্যাসাগর বিশ্ববিদ্যালয়  
**VIDYASAGAR UNIVERSITY**  
**Question Paper**

**B.Sc. Honours Examinations 2022**

(Under CBCS Pattern)

**Semester - IV**

**Subject : MICROBIOLOGY**

**Paper : SEC 2-T**

**Food Fermentation Techniques**

**Full Marks : 40**

**Time : 2 Hours**

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

*The figures in the margin indicate full marks.*

**Group-A**

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

5×4=20

1. What is fermented food? Give two examples. In which sense it differs from cooked food?
2. State about the unique features of yogurt as fermented food.
3. State the process of cheese preparation by mentioning the name of fermenting microorganism.
4. Write note on : Soy sauce and its preparation.

P.T.O.

5. Define prebiotics. How it is related to probiotics? 2+3

6. Describe the production process of pickles.

**Group-B**

Answer any *two* of the following questions : 10×2=20

1. Write the process of bread production by mentioning the role of microorganism. 10

2. Describe the preparation process of Sauerkraut. State two health benefit of Sauerkraut. 8+2

3. ‘Regular consumption of fermented food may cures many diseases’ — give your opinion in favour or in against of the statement with suitable example. 10

4. Write the name of any one fermented meat and fermented fish product. Write the preparation process of any one fermented meat product. 2+8

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