

**BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(MID SEMESTER EXAMINATION)**

CLASS: ISc
BRANCH: FOOD TECHNOLOGY

SEMESTER: V
SESSION : MO/2018

SUBJECT : IMF5007 FERMENTED FOOD PRODUCTS

TIME: 1.5 HOURS

FULL MARKS: 25

INSTRUCTIONS:

1. The total marks of the questions are 30.
2. Candidates may attempt for all 30 marks.
3. In those cases where the marks obtained exceed 25 marks, the excess will be ignored.
4. Before attempting the question paper, be sure that you have got the correct question paper.
5. The missing data, if any, may be assumed suitably.

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- Q1 (a) What is Fermentation? [2]
(b) How food fermentation is related to preservation and flavor development? [3]
- Q2 (a) Explain the growth of microbial culture. [2]
(b) Mention three industrially important enzymes with its applications. [3]
- Q3 (a) Differentiate between Trophophase and Idiophase? [2]
(b) Mention the growth characteristics during lag phase and log phase. [3]
- Q4 (a) Derive the mathematical expression of continuous culture. [2]
(b) Differentiate between Chemostat and Turbidostat. [3]
- Q5 (a) Explain primary and secondary screening of industrially important microbes [2]
(b) Explain the preservation techniques used for industrially important microbes. [3]
- Q6 (a) What do you mean by antifoaming agent? [2]
(b) "The availability of oxygen in the medium may be influenced by several ways like Fast metabolism, Rheology and antifoam agents" Explain [3]

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