

(Following Paper ID and Roll No. to be filled in your  
Answer Books)

Paper ID : 182801

Roll No. 

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**B.TECH.**

**Theory Examination (Semester-VIII) 2015-16**

**TRADITIONAL & FERMENTED FOOD**

*Time : 3 Hours*

*Max. Marks : 100*

**Section-A**

**1. Attempt all parts of this question: (2×10=20)**

- (a) Define the term Fermentation?
- (b) Classify beer on the basis of fermentation.
- (c) Explain the different types of wine.
- (d) Enlist the microorganisms involved in sauerkraut preparation.
- (e) Define SCP.
- (f) What is Distiller's yeast?

- (g) Discuss the function of Hops in beer making.
- (h) Classify the Indian traditional sweet meats.
- (i) What do you understand by mother culture?
- (j) Differentiate between Curd & Yoghurt.

### Section-B

2. Attempt any five parts. (10×5=50)

- (a) Explain the Fermentative production of beer?
- (b) Differentiate between red wine and white wine? Write the processing of Red wine?
- (c) What are the defects in fermented dairy products? Explain.
- (d) Enlist the different methods of vinegar production and explain any one.
- (e) Explain the processing of cheddar cheese?
- (f) Explain Mushroom cultivation and its processing?
- (g) With the help of neat flow sheet explain the process for the production of Baker's Yeast?

(2)

- (h) Discuss the advantage of fermented milks. Explain the production process of Acidophilus milk?

### Section-C

**Attempt any two questions from this section: (15×2=30)**

3. Differentiate between SET and STIRRED type Yoghurt. Explain the health benefits of Lactic acid Bacteria.
4. Explain oriental fermented foods. With the help of a neat flow sheet explain the manufacturing process of soy sauce.
5. Enlist the various kinds of papad made in India. Discuss the process of manufacturing of Papad.