

1125

B. Voc. (Food Processing and Preservation)
First Semester
BFP304: Food Fermentation and Beverage Technology

Time allowed: 3 Hours

Max. Marks: 80

NOTE: Attempt five questions in all, including Question No. 1 which is compulsory and selecting atleast two questions from each Unit.

x-x-x

I. Define the following:-

- a) Leavening
- b) Fermentation
- c) Brewing
- d) Biosensors
- e) Whey
- f) Fortification

(6x2)

UNIT – I

II. a) Discuss the factors affecting rate of microbial growth and death?

b) Describe how a scale up can be achieved in fermentation?

(2x6)

III. Explain the following:-

- a) Fermentation kinetics
- b) Continuous fermentation
- c) Uses of biosensors

(3x4)

UNIT – II

IV. Explain the role of fermentation in the following food products:

- a) Milk
- b) Sugar
- c) Meat
- d) Tea

(4x3)

V. a) Describe the role of leavening in baking process?

b) How does fermentation play role in production of dahi, idli etc.?

(2x6)

P.T.O.

(2)

UNIT- III

- VI. Discuss the importance of brewing in the production of the following:-
a) Beer (2x6)
b) Whiskey
- VII. Explain the different types of beverages and their importance in our daily diet? (12)

UNIT- IV

- VIII. Discuss the importance of consuming whey beverages and their utilization in development of fortified drinks? (12)
- IX. a) Differentiate between carbonated and non carbonated beverages?
b) Discuss the use of low calorie sweeteners in beverages? (2x6)

x-x-x