Yashwantrao Chavan College of Science, Karad B.Sc. –III Fermentation Technology Paper - XII Question Bank

${\bf Q}$ 1) Answer the following questions choosing the correct alternatives given below them

them						
1) Wł	nich of the following is used in	n the manufacturing of cheese?				
	a) Sulphuric acid	b) Amylase				
	c) Kinase	d) sodium Citrate				
2) Which of the following is the most common method for citric acid production?						
	a)Solid state fermentation	b) Submerged fermentation				
	c) Surface fermentation	d) Surface adhesion fermentation				
3) Which is not a product of fermentation?						
	a) Lactose	b) Oxygen				
	c) Carbon dioxide	d) Ethanol				
4) Which of the following type of fermentation is observed in yeasts?						
	a) Acrylic fermentation	b) Alcoholic fermentation				
	c) Lactic Acid	d) Pyruvic fermentation				
5) Tr	5) Trade mark.					
	a) is represented graphically					
	b) is capable of distinguishing the goods or services					
	c) May include shapes of goods or combination of colours					
	d) All of the above					
6) Which of the following is also called as white distilled vinegar?						
	a) Rice Vinegar	b) Spirit Vinegar				
	c) Cider vinegar	d) Wine Vinegar				
7) The oldest food item in which microbes are used is						
	a) cheese	b) Juices				
	c) Breaus	d) Both A & C				
ደነ Th	The Most common example of fermented heverage product is					

	a) Pickles	b) beer					
	c) bread & burns	d) cheese & y	ogurt				
	9) Which of the following organism is not used for the production of Citric acid?						
	a) Aspergillus Ventii	b) Bacillus Lic	cheniformis				
	c) Candida Oleophila	d) Saccharom	nyces cerevisiae				
	10) Which of the following fruit co	10) Which of the following fruit contain more amount of Citric Acid?					
	a) Mango	b) Tomato					
	c) Orange	d) Coconut					
11) In Lactic acid fermentation the final electron acceptor is?							
	a) Lactic acid	b) Pyruvate					
	c) Oxygen	d) NAD					
	12) Alcoholic fermentation is carri	ed out by whic	ch of the following yeast?				
	a) <i>Lactobacillus</i>	b) Escherichio	a coli				
	c) Bacillus	d) Saccharom	nys cerevisiae				
	13)term Intellectual Prope	erty Rights.					
	a) Copyrights	b) Patents					
	c) Trademarks	d) All of the a	bove				
	14) Patent Protects.						
	a) Discovery	b) Invention					
	c) New invention	d) Both (a) a	nd (b)				
	15) The key organism for the prod	uction of vine	gar is micoderma.				
	a) True	b) False					
	16) The application of fermentatio	n include.					
	a) dairy products	b) beverage p	products				
	c) Cereal products	d) All of the a	bove				
	17) Anaerobic respiration by yeast	results in the	production of				
	a) Wine & Beer	b) Co ₂					
	c) Alcohol	d) all of the a	bove				
	18) SCP (Single cell protein) refers	s to the produc	ction of				
	a) Extracellular proteins		b) Metabolites				
	c) Intracellular proteins ext	raction	d) fermentation of waste products				

19) In dough the starch is digested into sugar through						
a) Amylase	b) Protease					
c) Maltose	d) Lactose					
20) Beer may be produced by fermentation of						
a) Barley	b) grape					
c) rice	d) orange					

Q 2) Long Answer

- 1) Explain in detail Beer Fermentation.
- 2) Explain in detail process of Bread Fermentation.
- 3) What is IPR? Explain in details patents.
- 4) Explain in details Koji Method
- 5)Explain wine fermentation

Q3) Short notes

- 1) Trademarks
- 2) Explain procedure of Lysine
- 3) Give the significance of Penicillin
- 4) Give the note on Fermentation economics
- 5) Explain single cell protein
- 6) Write the applications of Wine
- 7) Copyright
- 8) Trademarks
- 9) Explain types of vinegar
- 10) Fermentation economics