



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

PAPER ID : 182801

Roll No.

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B. Tech.

(SEM. VIII) THEORY EXAMINATION, 2014-15
TRADITIONAL & FERMENTED FOODS

Time : 3 Hours]

[Total Marks : 100

- Note :
- (1) Attempt all questions.
 - (2) All questions carry equal marks.

1. Attempt any four of the following : $4 \times 5 = 20$
 - (a) With a neat flow sheet discuss the method of preparation of Shrikhand.
 - (b) Enlisting the ingredients, discuss the method of preparation of "Sohan Papdi".
 - (c) What do you understand by Snack Products? Give method of preparation of corn flakes.
 - (d) Enlist the ingredients used and discuss the preparation method for IDLI with the help of neat flow diagram.
 - (e) Write a short note on Namkeens.
 - (f) Enlist the various kinds of Papad made in India. Discuss the process of manufacturing of Papad.

2. Attempt any four of the following : $4 \times 5 = 20$
- (a) Enlist the methods of preservation of Pure Culture. Explain the best method for long time preservation of pure culture.
 - (b) Comment on Mother Culture. Discuss the Method for its Preparation.
 - (c) Discuss Lactic Acid Bacteria & enlist its contribution in fermented food production.
 - (d) Describe the cultivation process for Mushroom.
 - (e) Discuss the processing & preservation of Mushrooms.
 - (f) Discuss the health benefits of Lactic Acid Bacteria.
3. Attempt any two of the following : $2 \times 10 = 20$
- (a) Discuss the advantage of Fermented Milks. With the help of neat flow diagram explain the production of Acidophilus milk.
 - (b) Discuss the basic steps involved in the manufacturing of Cheese. Explain the role of Rennet and Bacterial Culture in the production of Cheese.
 - (c) Discuss the manufacturing of fish sauce & fish paste.
4. Attempt any two of the following : $2 \times 10 = 20$
- (a) Discuss the role of major ingredients used in Beer manufacturing. Give the flow diagram for Beer Manufacturing and Discuss the Process of malting in Detail.

- (b) Define Vinegar and mention important types of vinegar. Discuss the production method of vinegar.
 - (c) Discuss the manufacturing process for Red Wine. Comment on the defects of wine.
5. Attempt any two of the following : $2 \times 10 = 20$
- (a) Discuss the role of ingredients used and with help of neat flow diagram discuss the production of Baker's Yeast.
 - (b) Note down the nutritional importance of SCP and discuss the sources from which it can be produced, suggest the best source with reasons.
 - (c) Discuss Oriental Fermented Foods. Give the manufacturing process for Dosa.
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