B. Tech.

(SEM. VIII) EXAMINATION, 2006-07

TRADITIONAL & FERMENTED FOODS

Time : 3 Hours] [Total Marks : 100

Note : Attempt all questions. All questions carry equal marks.

1 Attempt any four parts of the following : \(5 \times 4 = 20\)
   (a) Enlist popular milk based Indian traditional sweets. Discuss any one of them in brief.
   (b) Give the process flow chart for preparation of Boondi Laddu.
   (c) Discuss the process of manufacturing of moong dal papad.
   (d) Give the significance of soaking and holding time in preparation of moong dal Namkeen.
   (e) Discuss the functions of ingredients in preparation of Idli/Dosa.
   (f) What is the difference between Icecream and Kulfi?

2 Attempt any four parts of the following : \(5 \times 4 = 20\)
   (a) What are the objectives of preparation and maintenance of microbial cultures? Comment on the best method for long time preservation of bacterial cultures.

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(b) Write a short note on application of mold cultures in food industries.

(c) Comment on activities of Lactic acid bacteria and its health promoting effects.

(d) Discuss the importance of mushroom in Indian diet. Give the production and consumption pattern of mushroom in India.

(e) Write short notes on casing and conditioning of compost in mushroom cultivation.

(f) Give the genera classification of LAB.

3 Attempt any two parts of the following: \(10 \times 2 = 20\)

(a) Classify cheese on the basis of moisture content. Give the flow diagram for the preparation of "cheddar cheese". Give the mechanism of action of rennet.

(b) Classify yogurt on the basis of post-incubation processing. Give a flow diagram for manufacturing of yogurt. Mention the therapeutic value of yogurt.

(c) Discuss the mechanism of curing and smoking. Write a short note on salted fish products.

4 Attempt any two parts of the following: \(10 \times 2 = 20\)

(a) Clearly define "Green malt, Dry malt, and Powder malt". Briefly indicate the importance of various ingredients used for production of beer.

(b) What are the criteria used in the selection of yeast in cider production. Give the processing steps in cider preparation.
(c) Explain the sequential order of LAB activities in Sauerkraut preparation. Enlist the functions of salt in sauerkraut making.

5 Attempt any two parts of the following: \(10 \times 2 = 20\)

(a) Enlist the advantages of single cell protein. Mention the conditions for optimum production of SCP.

(b) What are “Food Enzymes”? Give the application of amylases in Food processing industries.

(c) Write a note on any one of the oriental fermented foods.