

2019

B.Sc. (Hons.)

4th Semester Examination

MICROBIOLOGY

Paper—SEC2T

Full Marks : 40

Time : 2 Hours

The figures in the margin indicate full marks.

Candidates are required to give their answers in their own words as far as practicable.

Group—A

1. Answer any *five* of the following : 5×2
- (a) What are probiotics ? Give example. 1+1
- (b) What is oriental food ? Give example. 1+1
- (c) What are homolactic and heterolactic fermentations ? Give example of each. 1+1
- (d) What are salt-stock pickles and dill pickles? 1+1
- (e) What is Sauerkraut ? Write the bacteria associated with sauerkraut preparation. 1+1

- (f) Which types of microorganisms are required for production of soy sauce ? 2
- (g) What are meant by herd cheese and soft cheese ? 1+1
- (h) State the names of four different fermented foods. 2

Group-B

2. Answer any *four* questions from the following :

4×5

- (a) Describe how does microbial fermentation improve the quality of yogurt. 5
- (b) How is dough prepared for bread making ? What is LAB ? Write down the application of LAB. 3+1+1
- (c) Briefly describe the preparation of cucumber pickles. 5
- (d) Write the process to preparation of Rye bread. 5
- (e) Write the percentage of ingredients for the preparation of Sausage. 5
- (f) Write different types of fermented fish product. 5

(3)

Group—C

3. Answer any *one* questions from the following :

1×10

- (a) Classify the Sausage and define each type. Write the process of Sausage preparation. What is Salami ? (2+2)+5+1
- (b) Write the types and health benefits of probiotics. Briefly describe the preparation of cheese. Write down the advantages of consuming fermented foods.
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