

# SREE CHAITANYA MAHAVIDYALAYA

INTERNAL EXAMINATIONS 2021, SEM-III

B.SC. MICROBIOLOGY (GENERAL)

PAPER CODE: MCBSECO1M

PAPER-NAME: FOOD FERMENTATION TECHNIQUES

Time: 1Hr.

F.Marks: 20

Answer any *four* of the followings:

$5 \times 4 = 20$

1. Define Probiotics with example and also explain its health benefits.
2. Write the production process of yogurt.
3. Write down the microorganisms involved and production process of Sauerkraut.
4. Mention few health benefits of fermented foods.
5. Write down the microorganism involved and production process of any one Grain Based Fermented Food.

Answer script submission mail id: [fntmcbkd@gmail.com](mailto:fntmcbkd@gmail.com)