



K21U 4753

Reg. No. :

Name :

V Semester B.A./B.Sc./B.Com./B.B.A./B.B.A.(T.T.M.)/B.B.A.(R.T.M.)/
B.B.M./B.T.T.M./B.C.A./B.S.W./B.A. Afsal-UI-Ulama/B.B.A.(AH) Degree
CBCSS (OBE)-Regular Examination, November 2021
(2019 Admission Only) Open Course
5D05MCB : FERMENTED FOODS AND BEVERAGES

Time : 2 Hours

Max. Marks : 20

PART – A

Short answer – **Each** carries 1 mark. (Answer **all** questions)

1. Probiotics.
2. Sauerkraut.
3. Brewer's yeast.
4. Nisin.
5. Koji.
6. GRAS.

PART – B

(6×1=6)

Short Essay – **Each** carries 2 marks. (Answer **any four** questions)

7. Microbiology of beer brewing.
8. Advantages of fermented foods.
9. Spirulina.
10. LAB.
11. Stages in bread making.
12. What is SCP ? Comment on its advantages and applications.

PART – C

(4×2=8)

Essay – **Each** carries 6 marks. (Answer **any one** question)

13. Wine making and different types of wine.
14. Cheese fermentation.

(1×6=6)