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Std 10 (English)

Science And Technology - II

Time 1HRS	Chapter 7th chp	Marks 20
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- Q.1 Multiple Choice Questions** 2
- 1 form the colonies of useful microbes in alimentary canal and control other microbes and their metabolic activities, improve resistance.
a. Carbohydrate b. Vitamins c. Probiotics d. Proteins
 - 2 Substance prepared by using dry yeast on commercial basis is
a. Bread b. Yoghurt c. Vinegar d. Cheese
- Q.2 Find the odd one out** 2
- 1 Yoghurt, Cream, Toffee, Cheese
 - 2 Lactobacillus lactic, Lactobacillus cremoris, Streptococcus thermophiles, Streptococcus bovis
- Q.3 Find co-related terms** 1
- 1 Yoghurt : Lactobacilli : : Bread :
- Q.4 State True or False** 2
- 1 Hydrogen gas is considered as fuel in future
 - 2 Probiotics are harmful to humans
- Q.5 Name the following** 2
- 1 Contents of Yeast
 - 2 Fermented milk products.
- Q.6 Laws / Define / Principles** 4
- 1 Define Applied Microbiology
 - 2 Define Industrial Microbiology
- Q.7 Distinguish between(Any One)** 2
- 1 Yoghurt product and Probiotics.
 - 2 Applied Microbiology and Industrial Microbiology
- Q.8 Answer the following in detail** 5
- 1 Cheese is produced on large scale from the abundantly available cow milk all over the world. First, chemical and microbiological tests of milk are performed. Some colours and microbes like Lactobacillus lactis, Lactobacillus cremoris, and Streptococcus thermophilus are mixed with milk. It imparts sourness to the milk. After this, to impart the dense texture, whey (water in yoghurt) needs to be removed. An enzyme, rennet obtained from alimentary canal of cattle was being traditionally used earlier. However, an enzyme protease obtained from fungi is used at present to produce vegetarian cheese. The whey is separated from yoghurt (which has some other uses). Then, process of production of cheese is started through steps like cutting the solid yoghurt into pieces, washing, rubbing, salting, and mixing of essential microbes, pigments and flavors. Then, cheese is pressed and cut into pieces and stored for ripening.
 - i. Give any two microbes used in cheese production. (1)
 - ii. Why the cheese is stored? (1)

iii. What enzyme is used to prepare vegetarian cheese?(1)

iv. What processes are involved in cheese production? (2)