

RSGSML Fermentation and Alcohol Technology Questions and Answers



1. The process of making beer is known as _____

- a) Mashing
- b) Brewing
- c) Malting
- d) Sparging

Answer: b

2. Where did ginger beer originate?

- a) England
- b) America
- c) Japan
- d) China

Answer: a

3. Which of the following is not a basic ingredient of a ginger beer?

- a) Lemon
- b) Ginger
- c) Salt
- d) Yeast

Answer: c

4. Which of the following is used to inhibit bacterial growth?

- a) Yarrow
- b) Chilli
- c) Juniper
- d) Liquorice

Answer: a

5. Which of the following is a pungent compound present in ginger?

- a) Piperine
- b) Gingerol
- c) Shogaol
- d) Capsaicin

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Answer: b

6. Which of the following is not the equipment used in the preparation of ginger beer?

- a) PET bottles
- b) Rolling pin
- c) Glass bottles
- d) Sharp knife

Answer: c

7. Which of the following is an artificial clarifying agent?

- a) Isinglass
- b) Kappa carrageenan
- c) Polyclar
- d) Irish moss

Answer: c

8. Kvass is a traditional beverage of _____

- a) Thailand
- b) China
- c) Russia
- d) Japan

Answer: c

9. Kvass is obtained from _____

- a) Rice
- b) Cabbage
- c) Tomato
- d) Old bread

Answer: d

10. Which of the following element is present in a very low amount in sodium?

- a) Iron
- b) Sodium
- c) Zinc

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d) Copper

Answer: b

11. Which of the following is not a preservative?

- a) Sorbic acid
- b) Benzoic acid
- c) Sucralose
- d) Formic acid

Answer: c

12. Which of the following is not a fermented soft drink?

- a) Kefir
- b) Kombucha
- c) Kvass
- d) Tempeh

Answer: d

13. Nitrates are absent in kvass.

- a) True
- b) False

Answer: a

14. Yeast is used for the production of kvass.

- a) True
- b) False

Answer: a

15. The fermentation which is carried by yeast is called

- a) pyruvic fermentation
- b) acrylic fermentation
- c) lactic acid fermentation
- d) alcoholic fermentation

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Answer: c

16. Considering the fermentation at the industrial level, the microorganism Bacillus is used to form

- a) ethanol
- b) formic acid
- c) acrylic acid
- d) glycerol

Answer: c

17. The fermentation which is carried by bacteria is called

- a) lactic acid fermentation
- b) alcoholic fermentation
- c) pyruvic fermentation
- d) acrylic fermentation

Answer: a

18. The common example of a fermented beverage product is

- a) pickles
- b) beer
- c) bread and buns
- d) cheese and yogurt

Answer: b

19. The applications of fermentation include

- a) cereal products
- b) dairy products
- c) beverage products
- d) all of above

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Answer: d

20. The pyruvic acid in alcoholic fermentation reduced to acetaldehyde which further reduced into

- a) carbon dioxide
- b) methanol
- c) ethanol
- d) methane

Answer: c

21. The alcoholic fermentation is carried by the yeast known as

- a) *Wilmot cerevisiae*
- b) *saccharomyces cerevisiae*
- c) *lactobacillus*
- d) *lactobacillus cerevisiae*

Answer: b

22. The carbon dioxide (CO₂) is removed in alcoholic fermentation from

- a) pyruvic acid
- b) nitric acid
- c) sulphuric acid
- d) hydrochloric acid

Answer: b

23. The pyruvic acid in alcoholic fermentation leads to

- a) glucose
- b) lactose
- c) lactic acid
- d) acetaldehyde

Answer: d

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24. The type of fermentation observed in yeasts is

- a) acrylic fermentation
- b) lactic acid fermentation
- c) pyruvic fermentation
- d) alcoholic fermentation

Answer: d

25. In lactic acid fermentation, the final electron acceptor is:

- a) Lactic acid
- b) Pyruvate
- c) Oxygen
- d) NAD

Answer: b