

## MISSION MBBS

Date: 05/11/2022

Subject: BOTANY

Topic : MICROBES IN HUMAN  
WELFARE L1

Class: Standard XII

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1. Lactic acid bacteria (LAB) grow in milk and convert it into curd. During growth, the LAB produces acids that
  - A. coagulate and completely digest the milk proteins
  - B. coagulate and completely digest the milk sugars
  - C. coagulate and partially digest the milk proteins
  - D. coagulate and partially digest the milk sugars
2. Curd is easy to digest than milk because
  - A. it contains vitamin  $B_{12}$
  - B. it does not contain proteins
  - C. it contains partially digested proteins
  - D. it contains lactose
3. During bread making, baker's yeast is added to the bread dough. The yeast in the dough
  - A. releases oxygen causing the dough to "puff up" or rise
  - B. releases carbon dioxide causing the dough to "puff up" or rise
  - C. produces ethyl alcohol preventing the dough to "puff up" or rise
  - D. makes the bread very hard

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4. Identify the organism responsible for the formation of holes in the product shown in the image below.



- A. *Penicillium roqueforti*
- B. *Penicillium camemberti*
- C. *Propionibacterium sharmanii*
- D. *Saccharomyces cerevisiae*

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5. Assertion: Swiss cheese has large holes due to the production of a large amount of carbon dioxide.  
Reason: *Propionibacterium sharmanii* used for the ripening of Swiss cheese utilises lactic acid to produce propionic acid and carbon dioxide.
- Both assertion and reason are true and the reason is the correct explanation for the assertion
  - Both assertion and reason are true but the reason is not the correct explanation for the assertion
  - Only assertion is true
  - Both assertion and reason are false
6. Which process is responsible for the making of bread and wine?
- Filtration
  - Fermentation
  - Sedimentation
  - Leavening
7. Toddy is prepared by the fermentation of \_\_\_\_\_ .
- rice grains
  - sap from palms
  - grape juice
  - whey
8. Roquefort cheese: *Penicillium roqueforti* :: Swiss cheese: \_\_\_\_\_
- Penicillium camemberti*
  - Saccharomyces cerevisiae*
  - Salmonella typhi*
  - Propionibacterium sharmanii*

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9. Which of the following pH values is responsible for the curd formation by *Lactobacillus*?
- A.** Around 6.7
  - B.** Around 8.7
  - C.** Around 7
  - D.** Around 4
10. Renuka's mother made dosa batter. Instead of storing it in the fridge, she left the container with the batter in the kitchen overnight. While making breakfast in the morning, when Renuka opened the container, the batter was puffed up. What is the reason behind this?
- A.** The batter must have absorbed moisture from the air and puffed up
  - B.** Renuka's mother must have added extra water in the batter
  - C.** Release of carbon dioxide by fermentative microbes growing in the batter must have caused the batter to puff up
  - D.** Renuka's mother must have added salt and extra rice in the batter