

HL-003-019302

Seat No.

M. Sc. (Microbiology) (Sem. III) (CBCS) Examination

May / June - 2017

MICRO - 314: Fermentation Technology - I

Faculty Code : 003 Subject Code : 019302

Time : $2\frac{1}{2}$ Hours]

[Total Marks: 70

- 1 Answer the following: (any seven out of ten, each of two marks)
 - (1) What function of baffles?
 - (2) What is Maillard type browning reaction?
 - (3) Enlist advantages of batch sterilization.
 - (4) What are qualities of a good sensor?
 - (5) What is Piezo-Electric Biosensors?
 - (6) What do you mean by strain improvement?
 - (7) What are Potential sources of virus contamination in biotechnological products ?
 - (8) Define the term "Secondary Screening".
 - (9) What is cryopreservation?
 - (10) How would you avoid the entry of contaminants in a fermentation vessel?
- 2 Answer the following: (any two out of three, each of seven marks)
 - (a) How would you differentiate primary and Secondary Screening? Discuss secondary screening in detail.
 - (b) Write a note on preservation of industrially important microbe.
 - (c) What are antifoam agents? Describe.

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- Answer the following: (each of seven marks) 14 3 What are biosensors? Describe its applications. (b) What is a bioreactor? Describe its component parts. OR
- Answer the following: (each of seven marks) 14 3 Write a short note on continuous fermentation process. (b) What is containment categorization and aseptic operation? Describe.
- 4 Answer the following: (each of seven marks) 14 Write a note on aeration and agitation. (b) Describe various designs of bioreactors.
- 5 Answer the following: (Any two out of four each of 14 seven marks)
 - Describe applications of biosensors in bioprocess monitoring and control.
 - What consequences happen if a fermentation production (b) medium if contaminated with undesirable microbes?
 - What is Master Cell Bank and Working Cell Bank? (c)
 - Write a note on viral safety of biotechnological products. (d)