

## HCM-003-001526

Seat No.

## Third Year B. Sc. (Sem. V) (CBCS) Examination

October - 2017

Microbiology: 502

(Bio-Process Technology) (New Course)

Faculty Code: 003

Subject Code: 001526

Time:  $2\frac{1}{2}$  Hours] [Total Marks: 70]

## **Instructions:**

- (1) All questions are compulsory.
- (2) Draw diagrams whenever **necessary**.
- (3) Write answers of all questions in the main answer sheet.
- 1 Answer the following questions.

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- (1) Enlist the chemical methods of immobilization.
- (2) Give the full form of ATCC.
- (3) Calcium Alginate is used for \_\_\_\_\_ method of Immobilization.
- (4) Define: Precursor.
- (5) Give the full form of CSTF.
- (6) Hockenhull medium is used \_\_\_\_\_ fermentation.
- (7)  $GILSP = \underline{\phantom{a}}$
- (8) What is Aspect Ratio?
- (9) Full form of NCYC.
- (10) Citrus fruits contain \_\_\_\_\_ acid.

	(11)	Wha	at is primary metabolite?	
	(12)	2) Full name of SCP.		
	(13)	Wha	at is Idiophase ?	
	(14)	Stre	ptomycin was discovered by	
	(15)	) Which solvent is the most commonly used in super critical fluid extraction ?		
	(16)	) Streptomycin is produced by (organism name)		
	(17)	7) Define : Fermentation.		
	(18)	Huck used the statistical <u>SDA</u> technique to design media for the positive selection of Antibiotic producing soil isolate. What is <u>SDA</u> ?		
	(19)	) Define : Baffles.		
	(20)	Who developed methods for isolating and propagating single yeast cells to produce pure cultures and established sophisticated techniques for the production of starter cultures.		
2	(a)	Answer the following: (any three)		6
		(1)	What is production media?	
		(2)	Write in brief about fed batch process.	
		(3)	Enlist the types of Bioreactors.	
		<ul><li>(3)</li><li>(4)</li></ul>	Enlist the types of Bioreactors.  Explain Rheology.	
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		(4)	Explain Rheology.  Give an example of enzymes which are used in	
	(b)	<ul><li>(4)</li><li>(5)</li><li>(6)</li></ul>	Explain Rheology.  Give an example of enzymes which are used in Brewing and Textile Industries.	9
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	(b)	<ul><li>(4)</li><li>(5)</li><li>(6)</li><li>Answer</li></ul>	Explain Rheology.  Give an example of enzymes which are used in Brewing and Textile Industries.  "Biological Assay" – define it. wer the following: (any three)	9

- Which is the byproduct of streptomycin fermentation? (3)How its concentration can be increased? (4) Write about Inoculum medium. Short note on "Antifoam Agents'. What are the benefits of cross-flow filtration? Answer the following: (any two) 10 Medium optimization in fermentation industries. R-DNA technology as a method of strain improvement. (3)Crude carbon and nitrogen sources used in fermentation industry. (4) Sterilization of air. Explain production of Amino Acid: Lysine. Answer the following: (any three) 6 What is chelator used in fermentation medium? Give an example. Define: Chemostate and Turbidostate. What is Impeller? Define Del-Factor. Write about rotary vacuum filter. Define: Stroke's Law.
- (b) Answer the following: (any three)

(1) Methods of cell separation.

(2) Write about recovery of penicillin.

(3) Enlist types of centrifuges used in fermentation industry.

(c)

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(a)

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- (4) Labelled diagram of Ideal bioreactor.
- (5) Molasses as C-source of fermentation.
- (6) Explain primary screening of antibiotics producing microbes.
- (c) Answer the following: (any two)

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- (1) Enlist the characteristics of an ideal, fermentation medium.
- (2) Write note on range of fermentation.
- (3) Application of Immobilized enzyme.
- (4) Various methods for strain improvement.
- (5) Differences between Inoculum medium and Fermentation medium.