



JV-003-1015033

Seat No. _____

B. Sc. (Sem. V) (CBCS) Examination

October - 2019

BT - 501 : Bioprocess & Biochemical Engineering

Faculty Code : 003

Subject Code : 1015033

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

[Total Marks : 70

- 1 Answer the following questions in one word : 20
- (1) Oil is used as an _____ agent in media.
 - (2) Primary metabolites are produced in _____ phase of growth.
 - (3) 5-Bromouracil is a base analogue of _____.
 - (4) Replica plating technique is used for the isolation of _____.
 - (5) Restriction endonuclease is used as _____ in molecular biology.
 - (6) Molasses is a by-product of _____ industry.
 - (7) Growth can be defined as increase in cell size, mass and _____.
 - (8) Air lift fermenter is an example _____ tank reactor.
 - (9) _____ is the phase of microbial growth where death rate is equal to growth rate.
 - (10) Chemostat is an example of _____ culture technique.
 - (11) Inoculum media aims to _____ the growth of bacteria.
 - (12) Distillers soluble is a source of _____ in media.
 - (13) Vitamin B₁₂ is produced by _____ microorganism.
 - (14) Ultrasonicator is used for the _____ of cell.
 - (15) RSM stands for _____.
 - (16) Alcohol recovery from the fermented broth can be done by _____ technique.
 - (17) Glass can be used as a material for the immobilization of enzyme. True/False
 - (18) Purine replaced by pyrimidine, the process is called _____.
 - (19) Air sterilization is generally done by _____ technique.
 - (20) Ammonium sulphate is used for the _____ of protein.

- 2 (a) Write any **three** out of six : 6
- (1) Define strain.
 - (2) What is Monod equation.
 - (3) What is up stream processing ?
 - (4) Give example of Newtonian and Non-Newtonian fluid.
 - (5) What is starter culture ?
 - (6) Difference between crude and synthetic media.
- (b) Write any **three** out of six : 9
- (1) Explain liquid enrichment culture technique.
 - (2) What is fed batch culture ?
 - (3) Recovery of alcohol from fermented broth.
 - (4) Enlist and explain raw material used as carbon source.
 - (5) What is placket Burmann theory ?
 - (6) Explain the inoculum preparation of Baker's yeast.
- (c) Write any **two** out of five : 10
- (1) Enlist and draw different designs of fermenter.
 - (2) Explain the formulation of media.
 - (3) Explain the process of steam sterilization of media.
 - (4) Types and mechanism of immobilization method.
 - (5) Write the kinetics of continuous culture technique.
- 3 (a) Write any **three** out of six : 6
- (1) Define screening.
 - (2) Enlist supporting matrix used for immobilization.
 - (3) What is solid state fermentation.
 - (4) What is sterilization cycle.
 - (5) Define bioassay.
 - (6) What are the phases of growth curve.
- (b) Write any **three** out of six : 9
- (1) Write short note on fermentation economics.
 - (2) Explain air filtration of media.
 - (3) Explain the recovery of penicillin from fermented broth.
 - (4) Types of sparger used in fermentation.
 - (5) What are the factors affecting the choice of immobilization method ?
 - (6) Recovery of gluconic acid.
- (c) Write any **two** out of five : 10
- (1) Explain mechanical and non-mechanical method of cell disruption.
 - (2) Explain the mechanism of recombinant DNA technology.
 - (3) Explain computer application in fermented industry.
 - (4) Explain different types of preservation techniques.
 - (5) Methods used for determining the value of $K_L a$.