

BBC-003-1194004 Seat No. \_\_\_\_\_

## M. Sc. (Microbiology) (Sem. IV) (CBCS) Examination July - 2021

## MICRO-422 : Fermentation Technology-II (Elective)

Faculty Code: 003

Subject Code: 1194004

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

**Instruction :** Attempt any five questions out of 10 questions given below.

- 1 Answer the following: (Each of 02 marks) 14
  - (1) What is a batch fermentation process?
  - (2) What is secondary screening?
  - (3) Give name of various types of agitators.
  - (4) Why are enzymes useful in industry?
  - (5) How would you separate microbial cells?
  - (6) How does pectinase break down pectin?
  - (7) What is the major source of antibiotics?
- 2 Answer the following: (Each of 02 marks)
  - (1) Why are enzymes immobilized?
  - (2) Name any two broad spectrum antibiotics.
  - (3) What is mechanical disruption?
  - (4) What is entrapment?
  - (5) What is the aim of crystallization?
  - (6) How is ethanol extracted?
  - (7) What is bead beating?

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3	Answer the following: (Each of 07 marks)		14
	(a)	Write a note on techniques of microbial cell disintegration by chemical methods.	
	(b)	How would you extract and purify fermentation products?	
4	Answer the following: (Each of 07 marks)		14
	(a)	Write a note on downstream processes	
	(b)	How would you differentiate mechanical and chemical cell disintegration?	
5	Answer the following: (Each of 07 marks)		14
	(a)	How would you produce biomass using molasses? Explain.	
	(b)	Describe the process of fermentative production of ethanol.	
6	Answer the following: (Each of 07 marks)		14
	(a)	Describe any two methods for immobilization of microbial cells.	
	(b)	Describe any two methods for enzyme immobilization.	
7	Answer the following: (Each of 07 marks)		14
	(a)	'Explain various crude carbon sources	
	(b)	Write a note on fermentative production of Vitamin B12	
8	Answer the following: (Each of 07 marks)		14
	(a)	What is molasses? Describe its types.	
ввс	(b) 2 <b>-003</b> -	Describe fermentative production of Citric acid -1194004 ] 2 [ Cont	d

- 9 Answer the following: (Each of 07 marks)14(a) Explain fermentative production of lysine
  - (b) Explain various crude nitrogen sources
- 10 Answer the following: (Each of 07 marks) 14
  - (a) Explain microbial production of proteases.
  - (b) Write a note on microbial production of Xanthan