# **Bankura University**

# B.Sc 5<sup>th</sup> Semester (Honours) Theory Examination, 2021

SUB: Microbiology

Course ID: 52211

Course Code: SH/MCB/501/C-11

#### Course Title: Industrial Microbiology

Full Marks: 25

Time: 1h 15 min

(1X5 = 5)

 $(10 \times 1 = 10)$ 

## The figures in the margin indicate full marks

### <u>UNIT-I</u>

#### 1. Answer any five of the following questions:

- a) What is pasteurization?
- b) What is meant by enrichment media?
- c) What is inoculum?
- d) Write the meaning of the term 'biotransformation'.
- e) What does Hop do in beer preparation?
- f) What is Ajinomoto powder?
- g) Name one algal product used for whole cell immobilization.
- h) Which enzyme is used for the production of HFCS?

#### UNIT-II

## 2. Answer *any two* of the following questions: (5x2 = 10)

- a) Briefly describe different methods of microbial cell disruption.
- b) How quality of wine is deteriorated by bacteria.
- c) What is microbial strain? Write the methods of strain improvement for industrial production of amino acid.
   1+4 = 5
- d) Write short notes on one of the following:
  - i. Filtration
  - ii. Centrifugation

## UNIT-III

#### 3. Answer any one of the following questions:

- a) Why microbial enzymes are becoming important in industries? Write the role of amylase and protease in industries. 2+4+4
- b) Write the procedure of alcohol production using microorganisms. What is meant by solid state fermentation?
  8+2