SH-V/MCB-501/C-11/19

B.Sc. 5th Semester (Honours) Examination, 2019-20 MICROBIOLOGY

Course ID : 52211

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

Course Title : Industrial Microbiology

Time: 1 Hour 15 Minutes

The figures in the right hand side margin indicate full marks. Candidates are required to give their answers in their own words as far as practicable.

- 1. Answer *any five* questions out of eight questions:
 - (a) Define industrial microbiology.
 - (b) What do you mean microbial strain?
 - (c) Write name of the enzymes to produce corn steep liquor.
 - (d) What is the importance of fed batch culture?
 - (e) How foaming is controlled in a fermentor?
 - (f) Name a microbial source that is predominantly used for the production of Vitamin B_{12} .
 - (g) Give some examples of application of yeast.
 - (h) What are the merits of spray drying?

2. Answer <i>any two</i> questions out of four questions:	5×2=10
(a) How will you isolate an antibiotic producing bacteria? What is bioreactor?	3+2=5
(b) Why cells are disrupted? Write the procedure of cell disruption.	2+3=5
(c) Write the sources of microbial proteases and their industrial importance.	2+3=5
(d) What are the different process of enzyme immobilization? Why enzymes are immobilized? 3+2=5	
3. Answer <i>any one</i> question:	10×1=10

- (a) How pH, temperature, dissolved oxygen and aeration can be mentained within a fermentor?
- (b) Describe the brewing process. Write the importance of ethanol. 7+3=10

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Full Marks: 25

 $1 \times 5 = 5$