URUMU DHANALAKSHMI COLLEGE TIRUCHIRAPPALLI – 620 019 B.Sc. Degree Examination, April 2020 Department : MICROBIOLOGY Semester VI Subject Title : INDUSTRIAL MICROBIOLOGY

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10×2=20)

Answer ALL the questions,

- 1. Screening.
- 2. Yeast.
- 3. Fermentation.
- 4. Impeller.
- 5. Downstream processing.
- 6. Centrifugation.
- 7. Give any two name of vitaminB12 producing organisms.
- 8. Riboflavin.
- 9. Give any two name of acetic acid producing organisms.
- 10. Ethanol.

SECTION-B (5×5=25)

Answer **ALL** the questions.

1. a) Give an account on history of industrial microbiology.

(or)

- b) Brief note on industrial important microbes .
- 2. a) Comment on sterilization of fermentation equipment.

(or)

- b) Write a note on culture media in fermentation .
- 3. a) Brief note on filtration.

(or)

- b) Comment on cell disruption
- 4. a) Write short note on stages of production of penicillin.

(or)

- b) Write briefly on production of riboflavin.
- 5. a) Describe the amylase production.

(or)

b) Briefly note on glutamic acid production.

SECTION-C (3×10=30)

Answer any **THREE** questions.

- 1. Discuss in detail about the preservation of industrial important strains.
- 2. Write a detailed note on parts and their function of a typical fermenter.
- 3. Describe the immobilization of enzymes and their application.
- 4. Discuss the vitamin B12 production.
- 5. Elaborate study on production of vinegar .

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Department : MICROBIOLOGY Semester VI Subject Title : INDUSTRIAL MICROBIOLOGY

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10×2=20)

Answer ALL the questions,

- 1. Industrial strain.
- 2. Saccharomyces cerevisiae.
- 3. Inoculum.
- 4. Baffels.
- 5. Cell disruption.
- 6. Filtration.
- 7. Give any two name of riboflavin producing organisms.
- 8. Cyanocobalamine.
- 9. Give any two name of acetic acid producing organisms.
- 10. Biodegradation.

SECTION-B (5×5=25)

Answer **ALL** the questions.

1. a) Give an account on strain improvement.

(or)

- b) Brief note on screening of industrial important microbes .
 - 2. a) Comment on air lift fermenter.

(or)

- b) Write a note on culture media in fermentation .
- 3. a) Brief note on centrifugation.

(or)

- b) Comment on immobilization of enzymes.
- 4. a) Write short note on stages of production of streptomycin.

(or)

- b) Write briefly on production of rabies vaccine.
- 5. a) Describe the amylase production.

(or)

b) Briefly note on protease production.

SECTION-C (3×10=30)

Answer any **THREE** questions.

- 1. Discuss in detail about the historical development of industrial microbiology.
- 2. Write a detailed note on parts and their function of a typical fermenter.
- 3. Describe the downstream processing.
- 4. Discuss the penicillin production.
- 5. Elaborate study on production of ethanol.

I Bsc Miliobiology. AND BLOETHICS Microbial Blotechnology MARKS: 75 SET-2 Answer the following. 10x2= 20 marks T Transformation. 1. Bie-degradation. 9. Streptokinase. 3. Ti plasmid. H. Blogentilizer. 6. Nitrogen fixation. 6. 7. Grene cloning. 8. Frade Secrete. 9. Incolino therapy. 10. Herbicide resultant plants

Answer the following. 1. Define Biotechnology and explain the Important mélectores in this field. (01) Explain in detail about the production and applications of streptokinake. 2. Describe 90 détail about the production Storage and applications of VAM as Biogentilizer. about the peoduction Write briefly about the peoder and applications of Bio-plastics. Discuss about the various pharmaceutically Valuable compounds grom rière algaé 3. (03) Explain the production and clies of Be ethanol.

H. Explain in detail about the development of Virus-resultant plante. (OD) What are the types of genetherapy Illustrate with suitable examples. 5. Write 90 detail about the Various Principles & Bio-ethics and ethical committee. Explain about the ethical concerns of human gene therapy. 3×10= 30 marks In write any three 1. Explain in detail about the peoduction and application of recombinant vaccines. 2. Explain how, the mileo algae can be clied as food and feed. 3. Give an account on Meiro bial production 9 Biv-perticides. A. Write in detail erbout the methods of creating trangenie mice. 10. What are the othical duce in

III-BSC - Major based Elective Recombinant DNA - techonology I. ANSWER ALL QUESTIONS 10×2-20 1. Decfine Molecular Scissor d. What is plasmid 3. Write the functions of Endonuclease enzyme 4. Défine Cohusire end ligation. S. Write the properties of puc vector 6. What is Cosmid 7 alhat is transformation 8. What is Micro and Macro injection 9. Define Rapo & RFLP 10. Define Drug microaoray

a. Write about Marker inactivation of Selection and Screening of recombinants LOR b. Enplain about method of Biolistic [gene gun] 111 Answer Any THEREE 3x10-30 16. Alhat are restriction entrymes? Emplain their types & sole in developing recombinant Dria 17. Define the detailed procedure of construction og C-Dria Cibrary 18. Briedly emplain about the principle & Steps involved in polymerase chain reaction 19. Enplain in detail about Dria modifingentymes 20. Discuss about Hybrid Vectors phagemid & Cosmid

III - BSC - Major based Elective Recombinant Drva Technology - ANSWER ALL QUESTIONS 10×2-20 1. Desfine gene cloning 2. Lathat is blant end Ligation 3. alhad is Helicase 4. Define Vector 5° Maite proper lies of phagemid 6. Calhart is Nutritional Complementation 7. Define Transformation 8. White the applications of C-DNA library 9. Northern blotting - Degine 10-adrite any your applications of s-DNA technology

5×5-25 IL ANSWER ALL QUESTIONS a. What are the major steps involved in gene cloning. 6. Write parification & solation of plasmid DNA a calatte the properties of DNA Ligase b. White in detail about YAC 13. Défine & Properties of artificial Vector PBR 322 [OR] Walsite about Type I Réstriction endonuclease Discuss about Genetic method of selection & Screening lA: a. Of recombinants [OR] b. Emplain about Western blotting 15°. a. Emplain RFLP 9 their applications LORJ b. Discuss about DNA micloansay analysis

III ANSWER ANY THREE 3×10-30 16. Briedly emplain about DNA finger printing F. Enplain in devlait about Gene / DNA teansfer lechniques 18. Write about mode of action, Properties, applications of Restrinction Endonuclease 19. Emplain gene cloning dechniques do. White about isolation of purification of RNA.

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Class - B.sc – III year DEPARTMENT OF MICROBIOLOGY URUMU DHANALAKSHMI COLLEGE KATTUR, TRICHY – 19.Subject – Food Microbiology

Part A

1) Write the advantages of using microorganisms as a food source.

- 2) Define pasteurization
- 3) Explain HACCP
- 4) Define Sauerkraut
- 5) What is mean by Algal toxins
- 6) Define Probiotics
- 7) Define Amoebiosis
- 8) Define Yoghurt
- 9) Define EPA

Part B

10) a) Discuss the physicochemical properties of food

or

- b) Explain food safety and control hazards.
- 11) a) Write about food sanitation

or

- b) Briefly explain how microorganisms are used in food industries
- 12) a) Explain in detail on Mycotoxins.

or

- b) Write in detail on Amoebiosis.
- 13) a) Explain in detail about Food borne diseases caused by *Staphylococus*. or
 - b) Explain in detail on Food poisioning caused by Vibrio parahaemolyticus
- 15 a) Give a short note on Advantages of Probiotics.

or

b) Explain in detail on Cheese production.

Part C

16) Write the essay about factor influencing microbial growth in food

17) What is food preservation and briefly explain methods of food preservation

18) Briefly explain the food borne disease caused by Hepatitis

19) Explain in detail on Preservation of Meat and Meat products.

20). Explain in detail on Food borne disease caused by Escherichia coli

Class - B.sc – III year DEPARTMENT OF MICROBIOLOGY URUMU DHANALAKSHMI COLLEGE KATTUR, TRICHY – 19. Subject – Food Microbiology PART-A

1) Write any two physical properties of food

2) Define water activity

3) Differentiate pasteurization and sterilization

4) Explain HACCP

5) Define Prebiotics

6) Write any two enzymes involved in fermentation of cheese

7) Define Saxitoxins

8) Define Trophozoites

9) Write any two diagnostic method for Clostridium

10) Define Synbiotics

Part B

11) a) Briefly explain physical method of food preservation

or

b) Discuss how microorganisms are used in food industries.

12) a) Discuss the important and types of microorganisms present in food

or

b) What is food preservation and explain following methods chemical and biological

13) a) Write a short note on Yoghurt fermentation

or

b) Explain in detail on Campylobacter Jejuni

14) a) Write the Application of microbial enzymes in food fermentation

or

b) Explain in detail on Hepatitis A

15 a) write in detail on production of Sauerkraut

or

b) Write in detail on fermented beverage Beer

Part C

16) Give an account on factor affecting the microbial growth in food

17) Write the essay about food safety and control hazard

18) Explain in detail on Spoilage and Preservation of Cereals

19) Discuss in detail on food borne disease caused by Salmonella

20) Explain briefly on Contamination and Preservation of vegetables and fruits.