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**DHANALAKSHMI SRINIVASAN COLLEGE
OF ARTS & SCIENCE FOR WOMEN
(AUTONOMOUS)**

(For Candidates admitted from 2018-2019 onwards)

UG DEGREE EXAMINATIONS APRIL - 2021

B.Sc., - MICROBIOLOGY

MICROBIAL TECHNOLOGY



Time: 3 Hrs

Max.Marks: 75

PART - A

CHOOSE THE CORRECT ANSWER

(10X1=10)

1. The type of fermentation observed in yeast is
 - a) Acrylic fermentation
 - b) Lactic acid fermentation
 - c) Pyruvic fermentation
 - d) Alcoholic fermentation
2. The continuous culture of fermentation can be used to produce _____
 - a) Biomass
 - b) primary metabolites
 - c) Secondary metabolites
 - d) Antibodies
3. A continuous bioreactor in which only the flow rate is used to control the rate of cellor product productivity is called ____
 - a) Turbidostat
 - b) Chemostat
 - c) Level stat
 - d) PH
4. The Aeration is mainly provided to organisms present in _____
 - a) Submerged culture
 - b) Solid state culture
 - c) Surface culture
 - d) Batch culture
5. Sarcina sickness of beer is caused by _____
 - a) Saccaharomyces cerevisiae
 - b) Pedicoccus cerevisiae
 - c) S. carlsbergensis
 - d) Zygomonas anaeroium
6. A Trickling filter is used for _____
 - a) Antibiotic production
 - b) Beer production
 - c) Citric acid manufacturing
 - c) Waste water treatment
7. Penicillum camemberti is used for ripening of _____
 - a)Roquefort cheese
 - b) Camembert cheese
 - c) All cheese
 - d) Fruits
8. Which of the following is the genetically engineered insulin _____
 - a) Humulin
 - b) Rumulin
 - c) H- Insulin
 - d) R- Insulin
9. The production of enzyme is mostly carried out by _____
 - a) Batch fermentation
 - b) Continuous fermentation
 - c) Fed-batch fermentation
 - d) Semi- batch fermentation

10. Azolla is used as Biofertilizer as it has _____

- a) Rhizobium b) Cyanobacteria c) Mycorrhiza d) Large quantity of humus

PART - B

ANSWER ALL THE QUESTIONS

(5X7=35)

11. a) Explain in detail on Industrially important Microorganism?

(OR)

b) Write a short note on Microbial enzymes?

12. a) Write in detail on types of valves in fermenter?

(OR)

b) Explain the basic functions of a fermenter.

13. a) Write in detail on Single Cell Protein? and its application?

(OR)

b) Write a brief account on mass cultivation of Spirulina.

14. a) Explain in detail on production of Vitamin B12?

(OR)

b) Explain in detail on production of Insulin?

15. a) Explain in detail on production of L-glutamic acid?

(OR)

b) Write in detail on production and uses of Amylase enzymes?

PART - C

ANSWER ANY THREE QUESTIONS

(3X10=30)

16. Explain in detail on Fermentation process?

17. Elaborate in detail on types of Fermenters?

18. Write in detail on Cheese production?

19. Discuss in detail on production of Penicillin?

20. Explain briefly on Citric acid production?