B.Sc. Biotech Part II Examination, 2016

Faculty of Science

(Industrial Biotechnology)

Time: 3 Hours Maximum Marks: 50

Note: Question 1 is compulsory, Attempt five questions in all, selecting at least one question from each section.

- Q1. Answer the following:
 - i) Define shelf life improvement?
 - ii) What is the basic principle of fermentation technology?
 - iii) Write monad Equation?
 - iv) What is the difference between bioreactor and fermenter?
 - v) Describe FMD?

Section A

- Q2. Describe in detail types of bioreactor, components of fermenters and their specification?
- Q3. Write short notes on any two:
 - i) Range of microbial fermentation process
 - ii) Value addition shelf life improvement
 - iii) Construction, design and operation of fermenters

Section B

- Q4. Describe in detail strain preservation, maintenance and strain improvement by mutation of gene transfer processes?
- Q5. Write brief description on:
 - i) Ethyl alcohol
 - ii) Single cell protein
 - iii) New castle disease

Section C

- Q6. Give a detailed account on genetic engineering, protein engineering of enzymes and cloning strategy of enzyme production?
- Q7. Describe nature of enzymes, application and limitation of microbial cells used as catalyst?

Section D

- Q8. Describe in detail microbial polysaccharides and polyesters?
- Q9. Give brief account on any two:
 - i) Biofilms
 - ii) Microbial culture selection with high yield
 - iii) Cheese

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- Q1. Answer the following:
 - i) What is polyacrylamide?
 - ii) Describe various type of retting of Jute?
 - iii) How deterioration of papers can be prevented?
 - iv) Why cloning strategy is needed for enzyme production?
 - v) What is biofilm?

Section A

- Q2. Describe in detail monad model and solid state fermentation?
- Q3. Write short note on:
 - i) Batch fed batch
 - ii) Continuous fermentation process
 - iii) Biotransformation

Section B

- Q4. Describe steps to maintain microbial culture in aseptic environment?
- Q5. Write brief description on any two:
 - i) Citric acid
 - ii) Penicillin
 - iii) Antibiotics

Section C

- Q6. Describe ethanol generation from biomass and microbial recovery of petroleum?
- Q7. Write short note:
 - i) Production of amino acids by immobilized enzymes
 - ii) Application of enzymes in medical and in food industry

Section D

- ${\sf Q}$ 8. Give a detail account on the production of monoclonal antibodies?
- Q9. Give brief account on any two:
 - i) Microbial biopolymer
 - ii) Biosurfactants
 - iii) Yoghurt