Total No. of Pages: 2

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Register Number:

Name of the Candidate:

B.Sc. DEGREE EXAMINATION, May 2015 (MICROBIOLOGY)

(THIRD YEAR)

(PART - III)

740: INDUSTRIAL MICROBIOLOGY

Time: Three hours Maximum: 100 marks

SECTION - A Answer any TEN questions

 $(10 \times 2 = 20)$

- 1. Mutation
- 2. Recombination
- 3. Protoplasmic fusion
- 4. Fermentation
- 5. Airlift fermentor
- 6. Batch fermentation
- 7. Vitamin B12
- 8. Riboflavin
- 9. Amylases
- 10. Butamol
- 11. Bakes yeast
- 12. Pleurotus
- 13. Butyric acid
- 14. Centrifugation
- 15. Filtration

SECTION - B Answer ALL questions

 $(5 \times 7 = 35)$

- 16. a) Explain the industrially important strains (OR)
 - b) Discuss the screening methods of strains.
- 17. a) Distinguish between submerged and solid state fermentation. (OR)

- b) Narrate the types of fermenters.
- 18. a) Discuss about the method of immobilization.

(OR)

- b) Explain the production of antibiotics.
- 19. a) Write a brief account on production of spirulina.

OR)

- b) Enlist the features of <u>Agaricus</u> and <u>Plurotus</u>
- 20. a) Write about the causes of breakage of cells (OR)
 - b) Give a brief account on intracellular and extracellular processes

SECTION - C Answer any THREE questions

 $(3 \times 15 = 45)$

- 21. Discuss elaborately the strain development for improved yield.
- 22. Explain the components of a CSTR.
- 23. Describe the production of beverages.
- 24. Write about the production of oyster and button mushrooms.
- 25. Write an essay on downstream process.

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