SARDAR PATEL UNIVERSITY

5th Semester B. Sc. EXAMINATION 2016 (NC)

Monday,

16th May, 2016

10:30 am to 1:30 pm

SUBJECT: MICROBIOLOGY US05CMIC06

(Fermentation Technology)

TOTAL MARKS: 70

| Note: | (1) All the questions are compulsory. | | | |
|---------|---|---|--------------|--|
| | 2) Figures on the right indicate marks. [10] | | | |
| Q-1 | Select the correct answer for each question from the option g | | | |
| 1. | Fermentation is the | La son Chemo suit | | |
| | a) Production of alcoholic beverages by microbes b) Mass control culture of microbes to synthesize product c) Use of microbes in sewage and pollution control | | | |
| | | | | c) Use of microbes in sewage and pollution control |
| | | d) All of the above | | |
| 2. | In screening of industrially important | microorganisms takes place | | |
| | a) Igolation | c) both a & o | | |
| | h) Detection | d) None of the above | | |
| 3. | Primary screening of organic acid producing n | nicroorganisms can be done by | | |
| J. | a) In corporation of neutral red in me | edium | | |
| | b) In corporation of bromothymol bl | ue in medium | | |
| | c) In corporation of CaCO ₃ in mediu | m o A ydeprigonauta Maid in diwysia. E | | |
| | d) All of the above | | | |
| 4. | a training and an allo | alytic agent | | |
| (20) | a) Base analoge | c) Etnyl metnyl sulphonate | | |
| | L) IIV radiation | d) Hydroxyl allillic | | |
| - | a corbon | source in fermentation medium? | | |
| 5. | a) Moloces | c) sulphite waste liquor | | |
| | L\Allones | d) All of the above | | |
| | | or for the production of penicillin G | | |
| 6. | Which of the following is added as a preems | c) Glauconic acid | | |
| | a) Phenyl acetic acid | d) Leucine | | |
| (4) (1) | b) Citric acid | | | |
| . 7 | . Baffles are metal strips roughlyof the v | essel diameter c) 1/4 | (4) (4) | |
| | a) 1/2 | d) 1/3 | | |
| | b) 1/10 | [1] : [2] [1] : [1] [1] [1] : [2] [2] [2] [2] [2] [2] [2] [2] [2] [2] | | |
| 8 | . In fermentation process, closed system is ass | c) batch fermentation | | |
| | a) continuous fermentation | d) None of the above | | |
| | b) fed batch fermentation | the stirrer speed in aerates | d bioreactor | |
| 9 | b) fed batch fermentation Oxygen transfer rate is increased with an | increase in the stiffer speed in definition | | |
| | because | | | |
| | a) it decreased the bubble size | | | |
| | 1) it depressed the size of the boundary layer surrounding bubble | | | |
| | c) it increased the rate of movement of oxygen molecules through the bulk liquid | | | |
| | d) all of the above | | | |
| | 10. Which organism is used to check the efficient | ncy of the sterilization | 1 | |
| | a) Bacillus thuriengensis | c) Baculus stearothermophi | ius | |
| | b) Bacillus subtilis | d) Bacillus megaterium | | |
| | 0) 233 | | W 12 | |

| O-2 Answer the following questions in short. (Any ten) | [20] |
|--|-------|
| What are the various ranges of fermentation processes? | |
| 2. What are the characteristics of industrially important microorganisms? | |
| 3 Explain: Auxanography | |
| 4. Explain the role of inhibitors in the fermentation medium. | |
| 5. List out all physical and chemical mutagens used for strain improvement. | |
| 6. Describe on the substrates used as a nitrogen source in termentation medium. | |
| 7. Define screening and enlist the various methods. | |
| 9. Write a note on: Chemo stat. | |
| 그는 그 | |
| 9. Explain: Baffles 10. Describe the effect of the degree of agitation on KLa | |
| 11. Explain: Scale down | |
| | |
| 12. Define: Del factor Q-3 a) What is secondary screening? Explain any five significance associated with secon | dary |
| screening. | () |
| b) Describe primary screening of organic acid producers. | (05) |
| OR multiple of the feature to be determined of the | (0.1) |
| Q-3 (A) What are the component parts of fermentation process. | (04) |
| (B) Explain in detail auxanography & enrichment culture technique. | (06) |
| Q-4 (A) Discuss the mechanism of chemical mutagen for the strain improvement. | (05) |
| (B) Explain sexual and parasexual cycle for strain improvement. | (05) |
| | |
| Q-4 (A) Discuss the mechanism of physical mutagen for the strain improvement. | (05) |
| (B) Define auxotrophic mutant with example of secondary metabolite production. | (05) |
| Q-5 (A) Describe in detail: design of fermenter | (10) |
| Q-5 (A) Describe in details design of OR | |
| Q-5 (A) Advantages & disadvantages of SSF | (10) |
| Q-6 (A) Describe Continuous sterilization of fermentation medium. | (05) |
| (B) Explain determination of k _L a values with the help of any one method in detail. | (05) |
| | |
| b) fed basch termentation | (05) |
| Q-6 (A) Explain sterilization of air. (B) Describe scale up of fermentation process. | (05) |
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| a) is decreased the bubble vice | |
| b) it decreased the size of the boosday was surrounding but the core of the rate of the ra | |
| avois of to the th | |
| (2) | |

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