


SARDAR PATEL UNIVERSITY
 Class TYBSc---Sixth semester Examination, 2016
 Course: US06CBIT03; Paper ---Enzymology
 Date: 1st April, 2016(Friday)

Time : 2.30pm -5.30pm

Maximum marks:70

Q1 MCOs. Attempt all questions, each carries ONE mark

[16]

- i. The slope in Eadie Hofstee plot is
 - a) K_m/V_{max}
 - b) $-K_m$
 - c) $1/V_{max}$
 - d) $1/K_m$
- ii. In leather industry the enzyme used for bating(making leather pliable)is
 - a) Protease
 - b) Papain
 - c) Lipase
 - d) Cellulase
- iii. Which is not a method of immobilization?
 - a) Adsorption
 - b) Encapsulation
 - c) Crosslinking
 - d) Enrichment
- iv. For prevention of chill haze in brewing the enzyme used is--
 - a) Lipase
 - b) Protease
 - c) Glucose oxidase
 - d) Glucanase
- v. High fructose corn syrup (HFCS) is prepared by the use of
 - a) cellulase
 - b) glucoamylase
 - c) protease
 - d) glucose oxidase
- vi. To remove the stain of blood and egg yolk, enzyme used is
 - a) Cellulase
 - b) Protease
 - c) Lipase
 - d) all of the above
- vii The concept that all enzymes are proteins has been shattered with the discovery of following polymer component as biocatalyst.
 - (A) Glycogen
 - (B) Glycolipid
 - (C) Ribonucleic acid
 - (D) Deoxy ribonucleic acid
- viii. LB plot is drawn between the values of
 - a) $1/V$ and $1/S$
 - b) S and S/V
 - c) V and S
 - d) V and V/S
- ix. The enzymes where catalysis involves transfer of electrons are named as
 - a) Transferase
 - b) Isomerase
 - c) Oxidoreductase
 - d) Hydrolase
- x. Value of V_{max} only changes with
 - a) Non competitive inhibitors
 - b) Uncompetitive inhibitors
 - c) Competitive inhibitors
 - d) None of the above

Q2. Short questions. Attempt any TEN questions (2 X 10).

[26]

- a) Define and explain the terms V_{max} and K_m .
- b) Define first order and zero order reactions.
- c) Define irreversible inhibitors and give their significance.
- d) Draw a double reciprocal plot with uncompetitive competitive inhibitors.
- e) What do you mean by steady state kinetics?
- f) Define immobilization and enlist all the applications for immobilization
- g) How enzymes can be used in baking?
- h) Explain the role of pectinase in food industry.
- i) Draw Eadie Hofstee plot and give its equation.
- j) Give the classification of enzymes with an example of each.
- k) How substrate can inhibit the enzyme catalysis?
- l) Enlist the importance of submerged culture in enzyme production.

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- Q3. a. Discuss the structure of active site of enzymes. Explain the theories proposed to explain its binding to substrate? [07]
b. Define activation energy and discuss its significance. [03]

OR

- Q3. Describe various factors affecting enzyme activity. [10]

- Q4. a. Derive MM equation and explain its significance with MM plot. [06]
b. Draw the plots of mixed inhibition. [04]

OR

- Q4 a. Describe uncompetitive inhibition of enzymes. Derive LB equation in presence of uncompetitive inhibitor. [06]
b. Give drawbacks of MM plot. Explain its solution with any one plot. [04]

- Q5. Enlist various methods of enzyme immobilization. Explain adsorption and entrapment methods in detail. [10]

OR

- Q5 a. Describe the properties and types of material used for support in immobilization. [07]
b. Give the advantages and disadvantages of cross linking method of immobilization. [03]

- Q6. a. Discuss in detail the applications of enzymes in textile industry? [06]
b. Explain micelle, reverse micelle and liposomes with diagram. [04]

OR

- Q6 a. Explain the use of enzymes in baking industry. [05]
b. Mention the applications of enzymes in leather industry. [05]

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(2)