

[67/A-20]

SEAT No. _____

No of printed pages: 02

SARDAR PATEL UNIVERSITY
B.Sc VI SEMESTER EXAMINATION
FRIDAY, 29TH MARCH 2019
10:00 A.M. TO 1:00 P.M.
BIOTECHNOLOGY: US06CBIT03
ENZYMOLGY

TOTAL MARKS: 70

Note: Figures to the right indicates marks.

Q.1 Multiple Choice Questions

[10]

- 1) The energy difference between the ground state and the transition state is called as _____ energy.
a) Activation
b) Potential
c) Kinetics
d) Thermal
- 2) Enzymes found in inactive form are known as _____.
a) Holoenzymes
b) Apoenzymes
c) Zymogens
d) Core enzymes
- 3) The Fischer's template theory of enzyme action is also called as _____.
a) Induced fit theory
b) Lock & Key theory
c) Substrate strain theory
d) Enzyme-coenzyme theory
- 4) A _____ is a substance which interferes with the substrate active site binding & slow down the catalytic rate.
a) Inhibitor
b) Inducer
c) Enhancer
d) Regulator
- 5) A _____ inhibitor of an enzyme is usually structurally similar to the substrate.
a) Non competitive
b) Un Competitive
c) Competitive
d) In competitive
- 6) _____ plot is drawn between the value of $1/V$ & $1/S$.
a) Lineweaver & Burk
b) Eadie Hofstee
c) Hannes-Woolf
d) All of these
- 7) In industry immobilized enzymes is/are used for production of _____.
a) Antibiotics
b) Beverages
c) Amino acids
d) All of these
- 8) In which immobilization technique, the biomolecules are trapped within the gel matrix?
a) Adsorption
b) Entrapment
c) Cross linking
d) Covalent bonding
- 9) The starch is hydrolyzed by _____ enzyme.
a) Protease
b) Amylase
c) Lipase
d) Catalase
- 10) Degumming of silk by protease is used to improve _____ of silk material.
a) Shining
b) Texture
c) Colour
d) All of these

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P.T.O

- Q.II** Answer the following questions in short. (Attempt any 10) [20]
- a) List out the general characteristics of enzymes.
 - b) Define the term enzyme inhibition.
 - c) What is coenzyme & cofactors?
 - d) Mention about steady state kinetics.
 - e) Draw double reciprocal plot with competitive inhibitor.
 - f) Define Substrate inhibition.
 - g) What is enzyme immobilization?
 - h) Give the advantages & disadvantages of immobilized enzymes.
 - i) Write about the support or matrix used in immobilization technology.
 - j) Give the application of lipase in detergent industry.
 - k) Write the uses of protease in food industry.
 - l) Give the different sources of protease.

- Q.III** a) Describe the classification of enzymes based on the reaction they catalyze. [07]
b) Give the salient features of active site of enzyme. [03]

OR

- Q.III** a) Explain in detail lock & key theory & induced fit theory of enzyme action. [06]
b) Write short note on allosteric enzyme. [04]

- Q.IV** Derive Michaelis and Menten (MM) equation. Explain in detail MM plot along with its significance & drawback. [10]

OR

- Q.IV** Describe uncompetitive inhibition of enzyme. [10]

- Q.V** a) Discuss in detail entrapment & covalent bonding method of immobilization. [06]
b) Write the merits and demerits of adsorption & encapsulation method of immobilization. [04]

OR

- Q.V** a) Explain in detail applications of immobilized enzymes. [05]
b) Write short note on reverse miscelles. [05]

- Q.VI** a) Give the applications of different enzymes in pharmaceutical industry. [05]
b) Explain in detail applications of amylase in different industries. [05]

OR

- Q.VI** a) Describe the methods for production of enzyme commercially. [07]
b) Give the application of lipase in food & dairy industry. [03]

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