

1212-12-578-015
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FACULTY OF SCIENCE

M.Sc. III-Semester Examination, December 2013

Subject: MICROBIOLOGY

Paper – II (302)
Industrial Microbiology

Time: 3 Hours

Max.Marks: 80

Note: Answer all questions from Part-A and Part-B. Each question carries 4 marks in Part-A and 12 marks in Part-B.

PART – A (8X4 = 32 Marks)
[Short Answer Type]

1. Fermentor
2. Biological assays
3. Saccharide materials
4. Solid state formentation
5. Lactic acid
6. Dual fermentation
7. Entrapment
8. Genetic factors for strain improvement.

PART – B (4x12 = 48 Marks)
[Essay Answer Type]

- 9.(a) Explain the screening methods for microbes of industrial importance.
OR
(b) Write the physico-chemical methods of detection and identification of fermentation products.
- 10.(a) Discuss on the fermentation media and their sterilization.
OR
(b) Describe the process of submerged and surface fermentations.
- 11.(a) Explain various procedures for recovery of fermentation products.
OR
(b) Differentiate among batch and continuous fermentations for their processes merits and demerits.
- 12.(a) Discuss the role of environmental factors in strain improvement.
OR
(b) Write an account on the advantages and disadvantages of immobilization methods.
