TOTAL PAGES: 2 18BOU01

#### PSG COLLEGE OF ARTS & SCIENCE

(AUTONOMOUS)

# **BSc DEGREE EXAMINATION DECEMBER 2018**

(First Semester)

### Branch - BOTANY

# **MICROBIOLOGY**

Time:	Three Hours		Maximum: 75 Marks	
SECTION-A (10 Marks)				
Answer ALL questions				
ALL questions carry EQUAL marks (10 x 1 = 10)  Who first developed was in far which in marks				
1	Who first developed vaccine for i (i) Robert Koch	(ii) Joseph Lister		
	(iii) Louis Pasteur	(iv) Stanely		
2		•		
2	The caspid of virus is made up of			
	(i) monomers (iii) lipoproteins	(ii) capsomers		
	(III) hpoproteins	(iv) glycoproteins		
	The bacterial cell wall is made up	o of		
	<ul> <li>(i) cellulose and hemicellulose</li> <li>(ii) chitin and pectin</li> <li>(iii) acetyl glucosamine and acetyl muramic acid</li> <li>(iv) agarose and agaropectin</li> </ul>			
	Mesosomes contain	('') 1 ( d ('		
	(i) respiratory enzymes	(ii) photosynthetic	. •	
	(iii) growth hormones	(iv) reserve food ma	iteriais	
	Which one of the following is edible fungi?			
	(i) Albugo	(ii) Aspergillus		
	(iii) Colletotrichum	(iv) Agaricus		
	Penicillin was discovered by	•		
	(i) Alexander Fleming	(ii) Louis Pasteur		
	(iii) Iwanosky	(iv) Robertson		
	The disintegration of leaf tissues are called .			
	(i) chlorosis	(ii) necrosis		
	(iii) lesions	(iv) none of these		
serve as pollution indicators.				
	(i) Bacteriophage	(ii) Lichens		
	(iii) Cyanobacteria	(iv) Diatoms		
	FSSAI is a process.			
	(i) agromark	(ii) silkmark		
	(iii) food safety	(iv) food quantity		
10	In food industry is used as food preservative.			
	(i) sodium carbonate	(ii) sodium sulphate		
	(iii) sodium acetate	(iv) sodium benzoat	te	

# **SECTION - B (35 Marks)**

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 7 - 35)

#### 18BOU01 Cont...

12 a Illustrate the bacterial growth curve.

OR

- b Discuss the types of flagella in bacteria.
- 13 a Analyze the characteristic features of fungi.

OR

- b Explain the method of asexual reproduction in Aspergillus.
- 14 a Summarize the disease cycle of tikka disease in groundnut.

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- b Describe the thallus organization of lichens.
- 15 a What are the factors that control the food spoilage?

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b Write an account on food borne diseases.

#### SECTION - C (30 Marks)

Answer any **THREE** Questions

**ALL** Questions Carry **EQUAL** Marks  $(3 \times 10 = 30)$ 

- 16 Elucidate the structure and multiplication of TMV.
- 17 How will you classify bacteria based on nutrition?
- Highlight the classification of fungi by Alexopoulous.
- Enumerate the casual organism, symptoms, disease cycle and control measures of rust in wheat.
- 20 Discuss the food preservation techniques.

Z-Z-Z END