#### PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

### **MSc DEGREE EXAMINATION MAY 2024**

(Second Semester)

### Branch - APPLIED MICROBIOLOGY

# FERMENTATION AND BIOPROCESS TECHNOLOGY

Maximum: 75 Marks Time: Three Hours

#### SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks  $(10 \times 1 = 10)$ 

ALL questions carry EQUAL marks (10 × 1 10)								
Module No.	Question No.	Question	K Level	СО				
1	1	Which of the following characteristics of strain?  a) Rapid growth b) Genetically stability c) No-toxicity d) All of these	K1	CO1				
	2	Preservation by liquid nitrogen is called as a) Cryopreservation b) Lyophilization c) Freeze drying d) Desiccation	K2	CO1				
2	3	The small scale bioreactor have volume of  a) 5-10 liters b) 10-20 liters c) 1-10 liters d) 1-20 liters	K1	CO2				
	4	In world War II, the fermentation was used for the production of  a) Alcohol b) Antibiotics c) Wine d) Beer	K2	CO2				
3	5	Downstream processing includes  a) Separation b) Purification c) Both a & b d) None of the above	K1	CO3				
	6	What do you mean by idiophase?  a) Production of waste materials b) Production of tropical materials c) Production of primary metabolites d) Production of secondary metabolites	K2	CO3				
4	7	Ethanol is commercially produced through a particular species of  a) Clostridium b) Trichoderma c) Aspergillus d) Saccharomyces	K1	CO4				
	8	The polypeptide chains present in insulin is connected by a) Ionic bond b) Covalent bond c) Disulphide bond d) Hydrophobic bond	K2	CO4				
5	9	Amino acids are mostly synthesized from  a) Fatty acids b) Mineral salts c) α-ketoglutaric acid d) Volatile acids	K1	CO5				
	10	The enzyme commission (EC) number of α-amylase is a) 3.2.1.2 b) 3.2.1.3 c) 3.2.1.1 d) 3.2.1.4	K2	CO5				

#### 22MBP207N/ 22MBP207 Cont...

# SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks  $(5 \times 7 = 35)$ 

Module No.	Question No.	Question	K Level	СО
1	11.a.	Explain the proper methods employed for preservation of industrially important microbes.	K3	
	(OR)			CO1
	11.b.	Illustrate the importance of antifoaming agents in fermentation.	К3	
2	12.a.	List out the factors involved in fermentor design.	K4	
		(OR)		
	12.b.	Define and describe the Rreynolds's number and power number.	K4	
3	13.a.	Differentiate intracellular and extracellular products recovery.	K3	
	(OR)			CO3
	13.b.	How would solvent extraction important in product recovery?	K4	
	14.a.	Construct stepwise flow chart for the production of acetic acid production.	K3	
4		(OR)		CO4
	14.b.	Explain the process of microbial transformation of steroid compounds.	K5	
5	15.a.	What is immobilization? Discuss various methods of enzyme immobilization.	K3	CO5
		(OR)		005
	15.b.	Give an one page writeup on ISO certification on your view.	K5	

## SECTION -C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks

 $(3 \times 10 = 30)$ 

Module No.	Question No.	Question	K Level	СО
1	16	Give an elaborate note on strain improvement methods with suitable examples.	K4	COI
2	17	Describe components, working principle and applications of photobioreactor.	K4	CO2
3	18	Discuss the methods involved in disintegration of microbes during product recovery. Add a note on each one limitations.	K4	CO3
4	19	Elaborate the steps in industrial production of alcoholic beverages.	K5	CO4
5	20	Design a work flow for the industrial production and application of Vitamin B <sub>12</sub> .	K5	CO5