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Reg. No. :

Name :

Sixth Semester B.Sc. Degree Examination, April 2019
(Career Related First Degree Programme under CBCSS)

Group 2(a) : Botany and Biotechnology

Vocational Course – XII

BB 1671 : INDUSTRIAL BIOTECHNOLOGY

(2013 and 2014 Admissions)

Time : 3 Hours

Max. Marks : 80

SECTION – A

Answer **all** questions in a **word** or **one** or **two** sentences. **Each** question carries **one** mark. **(1×10=10 Marks)**

1. What is starter culture ?
2. Mention the reason of botulism.
3. Define specific growth rate.
4. What is the principle of moist heat sterilisation ?
5. What is precursor ?
6. What is chemostat ?
7. State the purpose of adding agar in the medium.
8. What is canning ?
9. What is a cybrid ?
10. Mention the use of an antifoam agent with an example.

SECTION – B

Answer **any 8** questions. **Each** question carries **2** marks. Answer **not** to exceed **one** paragraph. **(2×8=16 Marks)**

11. Differentiate between natural and synthetic medium.
12. Expand HEPA. What is its application ?
13. What is fed batch culture ?
14. What is pasteurisation ?

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15. How whey is separated from curd ?
16. What is corn steep liquor ?
17. What is acidophilus milk ?
18. Mention any four applications of SCP.
19. How entrapment is used for immobilisation ?
20. What is koji ? Mention its significance ?
21. What is an impeller ?
22. What is silage ?

SECTION – C

Answer **any 6** questions. **Each** question carries **4** marks. Answer should **not** exceed **120** words. **(4×6=24 Marks)**

23. Define downstream processing. Briefly describe liquid-liquid extraction.
24. What are probiotics ?
25. Describe the use of microbes in confectionary industry ?
26. How microbes are responsible for food spoilage ?
27. How recombinant DNA technology is useful in strain improvement ?
28. Mention the desirable features of a bioreactor.
29. How fermentors are employed in animal cell culture ?
30. Explain the features of continuous fermentation.
31. Microbial production of citric acid.

SECTION – D

Answer **any 2** questions. **Each** question carries **15** marks. Answer **not** to exceed **3** pages. **(15×2=30 Marks)**

32. Explain strain improvement methods.
 33. Describe the production of Single Cell Proteins.
 34. How industrial production of penicillin is carried out ?
 35. Describe the downstream processing methods.
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