



22100588

QP CODE: 22100588

Reg No :

Name :

**B.Sc DEGREE (CBCS) REGULAR / REAPPEARANCE EXAMINATIONS,
APRIL 2022**

Third Semester

B.Sc Biotechnology Model III

COMPLEMENTARY COURSE - MB3CMT04 - APPLIED MICROBIOLOGY

2017 Admission Onwards

104ABFA2

Time: 3 Hours

Max. Marks : 60

Part A

*Answer any **ten** questions.*

*Each question carries **1** mark.*

1. What is commensalism?
2. What is asepsis?
3. Define low acid foods.
4. What is freeze drying?
5. What is Tempeh?
6. What is putrefaction?
7. What is neutral interaction among soil microorganisms?
8. Define nodulation.
9. Write about the membrane filtration technique.
10. Define water purification.
11. Name any two air sampling devices.
12. Name any one organic acid and name the organism used in its production.

(10×1=10)





Part B

Answer any **six** questions.

Each question carries **5** marks.

13. Explain the characteristic of an ideal chemical preservative.
14. Describe the production of Paddy straw mushroom.
15. Briefly describe different types of cheese.
16. Explain Probiotics and its significance.
17. What are the different types of milk spoilage?
18. What is the importance of nitrogen cycle in nature?
19. Write about biodegradation of pesticides.
20. Brief on sedimentation technique of water purification.
21. Write about open plate technique of air sampling.

.(6×5=30)

Part C

Answer any **two** questions.

Each question carries **10** marks.

22. Explain preservation methods using low temperature and discuss changes caused to foods by low temperature.
23. Describe SCP production and explain the advantage and disadvantages.
24. Write an essay on biopesticides.
25. Write briefly on the steps involved in the production of organic acids and alcohols.

(2×10=20)

