1				
	-	0	43	-
	_	8	~	-
-	-	u	_	

(Pages: 2)

Reg.	No
Nam	· · · · · · · · · · · · · · · · · · ·

B.Sc. DEGREE (C.B.C.S.S.) EXAMINATION, OCTOBER 2015

Fifth Semester

Core Course 17—INDUSTRIAL BIOTECHNOLOGY

(For B.Sc. Biotechnology)

[2013 Admissions]

Time: Three Hours

Maximum: 80 Marks

Part A

Answer all questions.

Each question carries 1 mark.

- 1. What is chemostat?
- 2. Name two industrially important microbial metabolite.
- 3. What is a cybrid?
- 4. What is Centrifugation?
- 5. Explain HPLC.
- 6. What is Rf value?
- 7. Give a commonly used carbon source in culture media.
- 8. What is distillation?
- 9. Name a microbe helps in alcohol production.
- 10. What is a vector?

 $(10 \times 1 = 10)$

Part B

Answer any eight questions. Each question carries 2 marks.

- 11. Explain downstream processing.
- 12. What is solid state fermentation?
- 13. Write about role of filteration in downstream processing.
- 14. Give a note on applications of protease enzyme.
- 15. What are the differences between growth medium and production medium?
- 16. Write a note on antifoam agents.
- 17. Differentiate inhibitors and inducers.

Turn over

- 18. Write about major criteria for designing a bioreactor.
- 19. Explain methods for product purification.
- 20. Give an account of medium agitation and its uses.
- 21. Write a note on cell separation techniques.
- 22. Write the importance of pH in culture media.

 $(8 \times 2 = 16)$

Part C

Answer any six questions.

Each question carries 4 marks.

- 23. Give an account of immobilization of microbial cells.
- 24. Explain the principle and uses of chromatography.
- 25. Explain submerged fermentation and its applications.
- 26. Write about sources and applications of protease.
- 27. Explain how process of fermentation can be optimized.
- 28. Discuss significance of batch and continuous culture systems.
- 29. Explain citric acid production.
- 30. Outline methods that can be adopted for strain improvement.
- 31. Explain production of penicillin

 $(6 \times 4 = 24)$

Part D

Answer any **two** questions. Each question carries 15 marks.

- 32. Give an outline of media used in fermentation. How can we design a medium for fermentation?
- 33. Describe isolation and screening of industrially important micro-organisms.
- 34. What is a Bioreactor? Explain different types of bioreactors and their uses.
- 35. Explain how enzyme amylase can be produced through fermentation. Write about industrial application of amylase.

 $(2\times15=30)$