



Name :

Roll No. :

Invigilator's Signature :

CS/B.Tech(BT-OLD)/SEM-4/BT-402/2012

2012

**INDUSTRIAL MICROBIOLOGY AND ENZYME
TECHNOLOGY**

Time Allotted : 3 Hours

Full Marks : 70

The figures in the margin indicate full marks.

*Candidates are required to give their answers in their own words
as far as practicable.*

GROUP - A

(Multiple Choice Type Questions)

1. Choose the correct alternatives for the following :

$10 \times 1 = 10$

- i) Which of the following cannot cause mutation ?
 - a) X-ray
 - b) Infrared ray
 - c) UV ray
 - d) Gamma ray.

- ii) Most widely used organism used in ethanol production
 - a) *Zyomonas mobilis*
 - b) *saccharomyces cerevisae*
 - c) both (a) and (b)
 - d) none of these.



- iii) Beta amylase can hydrolyse amylose to produce
- a) Glucose and maltose
 - b) Glucose
 - c) Lactose and glucose
 - d) Maltose.
- iv) Xanthan can be obtained by microbial fermentation as
- a) a primary metabolite
 - b) extracellular enzyme
 - c) secondary metabolite
 - d) intracellular enzyme.
- v) Mutation could be created by X-rays this was found by
- a) Muller
 - b) Morgan
 - c) Meyer
 - d) Flemming.
- vi) PCR uses thermophilic enzyme
- a) Tag polymerase
 - b) Alkaline phosphatase
 - c) Klenow polymerase
 - d) None of these.
- vii) Enzyme is used in detergent
- a) α amylase
 - b) Alkaline phosphatase
 - c) Glucose isomerase
 - d) None of these.



- viii) Glucose is converted to fructose by
- a) Glucose isomerase
 - b) α amylase
 - c) Alkaline phosphatase
 - d) None of these.
- ix) Enzyme is used in biopolishing of cotton textiles
- a) amylase
 - b) Alkaline protease
 - c) Cellulase
 - d) Lipase.
- x) Entrapment of *E-coli* is done by
- a) K-carrageenan
 - b) Alginate
 - c) Ca alginate
 - d) Mg Pectinate.

GROUP - B

(Short Answer Type Questions)

Answer any *three* of the following. $3 \times 5 = 15$

2. What are base analogue ? Can they be used for strain development ? State at least two examples.
3. Describe briefly recovery of citric acid.
4. What is the application of polysaccharides in industry ?
5. What is submerged fermentation ? What are advantages and application of submerged fermentation ?
6. What is feed back inhibition ? How it use in industry ?
7. How an enzyme is engineered by site directed mutagenesis ?
8. What is immobilization of enzyme ? What is the purpose of the technique ? Discuss briefly.



GROUP - C

(Long Answer Type Questions)

Answer any *three* of the following. $3 \times 15 = 45$

9. Differentiate the following :
- a) Spontaneous and induced mutation.
 - b) Genome and chromosomal mutation.
 - c) Mutagenesis through physical mutagens.
10. Write short notes on the following : 3×5
- a) Protoplast fusion
 - b) What is plasmid ? What are the properties of plasmid ?
 - c) Replica plating for selection of mutants
11. a) Describe briefly the media design for the production of penicillin by *Penicillium chrysogenum*.
- b) Describe briefly the penicillin product process. $5 + 10$
12. What is wine ? How wine is produced ? How many types of wine are available in the market. $1 + 10 + 4$
13. What is solid state fermentation ? What are the advantages and disadvantages of solid state fermentation ?
- What is the application of solid state fermentation ?
- How the inhibitory effect is removed for the production of citric acid. $2 + 2\frac{1}{2} + 2\frac{1}{2} + 3 + 5$
14. Deduce Nevier Stoke's equation ?
15. Discuss with a few examples how the technology to improve the stability of enzyme ? What are the cross linking reagent and matrix used for the immobilization process ? $8 + 7$
16. What do you mean by DNA repair ? Describe DNA repair process. $2 + 13$
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