

**C 33185**

**(Pages : 2)**

**Name.....**

**Reg. No.....**

**SECOND SEMESTER M.Sc. DEGREE EXAMINATION, AUGUST 2007**

**Microbiology**

**MB2 3T—INDUSTRIAL MICROBIOLOGY**

**(2005 Admissions)**

**Time : Three Hours**

**Maximum : 80 Marks**

**Section A**

*Write about/Answer **all** the questions each in 2 or 3 sentences.  
Each question carries 2 marks.*

1. Crowded plate technique.
2. Protoplast fusion.
3. Head space.
4. Deep jet fermentor.
5. Chemostat.
6. Bubble cap fermentor.
7. 6-Amino penicillanic acid.
8. Mashing.
9. Maturation of beer.
10. Lactic acid bacteria.
11. Single cell protein.
12. Baker's yeast.
13. Vitamin B<sub>12</sub> production.
14. Disc stack centrifuge.
15. Broth conditioning.
16. Ultrafiltration.
17. Salting out.
18. Air filters in fermentors.
19. Fortified wine.
20. Batch fermentation.

**(20 x 2 = 40 marks)**

**Turn over**

**Section B**

*Write note on/Discuss any **five** of the following.  
Each question carries 8 marks.*

21. **Primary** screening of industrially important microbes.
22. Sterilization of fermentors.
23. Bioassays.
24. Acetone–Butanol fermentation.
25. Importance of fermentations in ayurvedic medicines.
26. Citric acid production.
27. Lactic acid production.

(5 x 8 = 40 marks)