EX/PG/FTBE/T/112B/17/2017

M. TECH. (F.T.B. E.) 1st Semester Examination, 2017

MICROBIAL TECHNOLOGY Time: Three Hours

Full Marks: 100

Use Separate Answer Scripts for Part I and Part II

Part I (Marks-50)

Ouestion No.1 is Compulsory and answer any three questions from rest

- 1. a) What is the function of capsule on bacterial cell wall?
- b) What are the structures present outside the cell wall of a bacterial cell?
- c) What is Thallus?

2+2+1=5

- 2. What are the different types of reproductive spore produced by fungi? What are actinomyces? What are the similarities and dissimilarities of actinomyces with bacteria and mold?
- 3. What are the methods of bacterial growth measurement? How bacteria are identified by 16s rRNA sequencing? How aromatic hydrocarbons are transformed by bacteria/ 6+5+4=15
- 4. With diagram explain the morphological features of fungi. With example explain how microorganism is used in food production. 7+8=15
- 5. How microbial spoilage occurs to i) Cereal grains ii) Fruits and vegetables iii) Fruit juice iv) Meat and meat products v) Eggs. 5x3=15
- 6. Write short note on any two:

7.5x2=15

- a) Microbial production of α amylase
- b) Microbial production of pectinases
- c) Microbial transformation of alkane
- d) Microorganism as food

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M.TECH(F.T.B.E) 1 ST SEMESTER EXAMINATION- 2017

ADVANCED MICROBIAL TECHNOLOGY

Time: 3hrs

Full Marks: 100

Use Separate Answer Script for each Part

(50 marks for each part)

PART-II

Answer question 1 and any two from the rest.

| 1. | Explain the following | 4 X 5 |
|----|--|-------------|
| | a) Enzymes involved in exopolysaccharide synthesis | • |
| | b) Inhibition of ethanol fermentation | ۶ |
| | c) Mode of action of antibiotics on growth of organisms | |
| | d) Utilization of starchy materials for ethanol fermentation | · . |
| 2. | a) What is fermentation? What is meant by biological assay of | |
| | fermentation product | 2+ 2.5 |
| | b) State the characteristics of a test organism | 3.5 |
| | c) Explain diffusion and turbidimetric assay for detection of fermented | |
| | products. | . 7 |
| 3. | a) Comment on primary metabolite and secondary metabolite | 4 |
| | b) What is antibiotic? What is semi synthetic penicillin? Describe different | |
| | methods of production of semi synthetic penicillin | 1.5+ 1.5 +8 |
| 4. | Write short notes on (any 3) | (3 X 5) |
| | a)Problems of polysaccharide production | · · · · · |
| | b)Dextran | |
| | c)Commercially important fermentation | · |
| | d) Carbon catabolite repression | |