

Seat No.	
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B.Sc. (Semester - II) (CBCS) Examination Oct/Nov-2019
Entrepreneurship
Industrial Microbiology - I
FUNDAMENTALS OF INDUSTRIAL MICROBIOLOGY

Day & Date: Saturday, 12-10-2019
 Time: 11:30 AM To 02:00 PM

Max. Marks: 70

- Instructions:** 1) All questions are compulsory.
 2) Figures to the right indicate full marks.
 3) Draw neat labeled diagrams wherever necessary.

Q.1 Fill in the blanks by choosing correct alternatives given below.

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- 1) AISI 316 grade steel contains _____ % chromium.
 - a) 10
 - b) 11
 - c) 02
 - d) 18
- 2) Industrial microbiology mainly depends on the phenomenon _____.
 - a) Vaccination
 - b) Fermentation
 - c) Purification
 - d) Pasteurization
- 3) In amylase production _____ is mainly used as carbon source.
 - a) Starch
 - b) Lactose
 - c) Citric acid
 - d) Maltose
- 4) In fermenter sparger is used to provide _____.
 - a) Nutrient
 - b) Antifoam foam
 - c) Sterile air
 - d) Inoculum
- 5) _____ of the following is not a product of fermentation.
 - a) Oxygen
 - b) Ethanol
 - c) Beer
 - d) Wine
- 6) Crowded plate technique is used for screening of _____ producers.
 - a) Citric acid
 - b) Antibiotic
 - c) Alcohol
 - d) Vitamin
- 7) _____ is used as a precursor during vitamin B12 production.
 - a) NaCl
 - b) HCL
 - c) COCl₂
 - d) NaOH
- 8) Alcoholic fermentation is carried by yeast known as _____.
 - a) *Lactobacillus*
 - b) *Bacillus*
 - c) *Saccharomyces Cerevisiae*
 - d) *E. coli*
- 9) Antifoams are surface active agents that _____.
 - a) Reduce the surface tension
 - b) Increase the surface tension
 - c) Stabilize the surface tension
 - d) Neutral the surface tension
- 10) Industrial scale fermenter has _____ liter capacity.
 - a) 10-20
 - b) 100-200
 - c) 1-2
 - d) Above 10000
- 11) Cryopreservation is _____.
 - a) preservation at low temperature
 - b) preservation at high temperature
 - c) preservation with dehydration
 - d) preservation in mineral oil

