

2015

**P.G. Diploma Examination in
Quality Control and Assurance in
Microbial Technology**

1st Semester Examination

PAPER—QUA-102

Full Marks : 50

Time : 2 Hours

The figures in the right-hand margin indicate full marks.

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

Illustrate the answers wherever necessary.

Answer any *Five* Questions from each Group.

Group—A

[Marks : 25]

Answer any *five* questions.

1. (a) Write down the different post fermentation processes for ensuring purity / quality, activity and stability in the produced protein for the satisfaction of the end users (consumers).
- (b) What kind of protein are generally produced in solid state fermentation ?

(Turn Over)

- (c) What is the main difference(s) between the solid state fermentation and submerged fermentation ?

$$2\frac{1}{2}+1+1\frac{1}{2}$$

2. (a) What kind of micro-organisms are used for amino acid production in industries ?
- (b) What are the major control factors during industrial production of glutamic acid ?

2+3

3. (a) How do you produce penicillin in the industry ? Does its production method differ from the production of Semisynthetic penicillins in the industry ? — Discuss.
- (b) Highlight the role of precursor during penicillin production.
- (c) Which of the following penicillins is stable in gastric acid and suitable for oral administration :
- (i) methicillin ;
 - (ii) carbenicillin ;
 - (iii) closacillin ;
 - (iv) penicillin-G.

$$(2+1\frac{1}{2})+1+\frac{1}{2}$$

4. (a) Write down the exact substrate(s) used for the following industrial production :
- (i) Lager beer ;
 - (ii) wine vinegar ;
 - (iii) white wine ;
 - (iv) Bacterial amylase.

- (b) Describe (briefly) the application of either of the following products : $(\frac{1}{2} \times 4) + 3$
- (i) Lipases ;
(ii) Invertase.
5. (a) What do you mean by fed-batch mode of fermentation? How does it differ from continuous mode of fermentation?
(b) How do you sterilize and regulate the pH of the media for the large scale production of industrial ethanol using yeast? $(1+1)+3$
6. Briefly describe industrial production of ethanol. 5
7. Write short note on (any two) : $2 \times 2 \frac{1}{2}$
- (a) Industrial strain improvement ;
(b) Bubble column bioreaction ;
(c) Fed batch culture.
8. Write the health beneficial effect of fermented foods. State the industrial applications of LAB. 2+3

Group—B

[Marks : 25]

Answer any *five* questions.

1. (a) What are stem cells?
(b) Mention their sources and applications. 1+(2+2)

2. (a) What is meant by 2-D gel electrophoresis?
(b) Briefly state its principle and uses. 1+(2+2)
3. (a) What are monoclonal antibodies made up of?
(b) Illustrate two important applications of monoclonal antibodies. 1+(2+2)
4. In respect of recombinant DNA technology, illustrate (with diagram) :
(a) the difference between genomic clone and cDNA clone; *and*
(b) their production schemes, in short. 1+(2+2)
5. Define gene silencing and describe the different ways of gene silencing. 1+4
6. What is a cloning vector? Why are they necessary? Name two vectors those are widely used in microbial technology. 1+3+1
7. Name two biopolymers. Are all biopolymers biodegradable? What are the advantages of biopolymers in environmental sustainability? 5
8. Describe the different ways of sewage treatment. 5
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