



QP CODE: 24027534



Reg No :

Name :

**B.Sc DEGREE (CBCS) REGULAR / IMPROVEMENT / REAPPEARANCE
EXAMINATIONS, OCTOBER 2024**

Third Semester

B.Sc Zoology and Industrial Microbiology Model III Double Main

Core Course - ZI3CRT09 - FERMENTATION TECHNOLOGY

2017 Admission Onwards

59D0ADD9

Time: 3 Hours

Max. Marks : 60

Part A

*Answer any **ten** questions.*

*Each question carries **1** mark.*

1. Fermentation.
2. Growth factors.
3. Pathogenicity.
4. Fat soluble vitamins.
5. Organic solvents.
6. What are Microbial enzymes?
7. Example of glycerol producing bacteria.
8. Give any two strains produced by citric acid.
9. Give two example of methane producing bacteria.
10. Mention the uses of Bakers yeast.
11. Biosorption.
12. Slope leaching.

(10×1=10)

Part B

*Answer any **six** questions.*

*Each question carries **5** marks.*





13. Advantages and disadvantages of fermentative production of vitamins.
14. Factors in the regulation of citric acid production.
15. Which is the key organism for the production of alcoholic beverages and explain?
16. Explain the production of wine.
17. Explain baker's yeast.
18. Applications of enzymes.
19. Advantages of immobilized enzymes.
20. Explain the immobilization of cells.
21. Bioleaching of uranium.

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **10** marks.*

22. Explain the production of riboflavin.
23. Explain the production of lysine.
24. Define biohydrogen. Explain the production of biohydrogen.
25. Explain MEOR.

(2×10=20)

