



23104258

QP CODE: 23104258

Reg No :

Name :

**B.Sc DEGREE (CBCS) REGULAR / IMPROVEMENT / REAPPEARANCE
EXAMINATIONS, JANUARY 2023**

Third Semester

B.Sc Biotechnology Model III

COMPLEMENTARY COURSE - MB3CMT04 - APPLIED MICROBIOLOGY

2017 Admission Onwards

94EA6B4A

Time: 3 Hours

Max. Marks : 60

Part A

*Answer any **ten** questions.*

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

1. Which are the different phases in growth curve?
2. What is dehydrofreezing?
3. What is freeze drying?
4. What is Cheddar cheese?
5. What is Tempeh?
6. Name the association which involves the exchange of nutrients between two species.
7. Define nif gene.
8. Explain Phytoremediation.
9. Write about the membrane filtration technique.
10. Define aerosols.
11. What is the principle behind open plate technique of air quality analysis?
12. Define fermentation?

(10×1=10)

Part B





*Answer any **six** questions.
Each question carries **5** marks.*

13. Discuss different factors of food that influence the microbial activities.
14. Explain the characteristic of an ideal chemical preservative.
15. Write on the production of SCP using fungus.
16. Explain Probiotics and its significance.
17. Write the principle behind the dye reduction tests used for the examination of milk quality.
18. Effect of soil microorganisms on the growth of higher plant.
19. Write on application of biopesticides.
20. Write about the various source of water pollution.
21. Write about the steps involved in the manufacturing of any one organic acid.

(6×5=30)

Part C

*Answer any **two** questions.
Each question carries **10** marks.*

22. Discuss different heat treatments employed in Processing Foods.
23. Explain the cultivation of edible mushroom.
24. Explain biogeochemical cycle. Write about nitrogen cycle and its significance.
25. Write briefly on the steps involved in the production of organic acids and alcohols.

(2×10=20)

