2021

MICROBIOLOGY — GENERAL

Paper: DSE-B-2

(Industrial Microbiology and Food Microbiology)

Full Marks: 50

The figures in the margin indicate full marks.

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

Units-1-6

Question No. 1 is compulsory and answer any three from the rest.

1.	Answer an	y ten o	questions	from	the	follov	ving:
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 2×10

- (a) What is meant by industrial microbiology? Who is the father of industrial microbiology?
- (b) Name the two steps of lactic acid fermentation.
- (c) State two disadvantages of fermentation.
- (d) Name two industry which has regular uses in fermentation technology.
- (e) List two differences between solid state and submerged fermentation.
- (f) Name any two substrates used in solid state fermentation.
- (g) State the principle of submerged fermentation.
- (h) What are industrial strains? Give an example.
- (i) Write two differences between filtration and centrifugation.
- (j) Name two intrinsic parameters that affect microbial growth in food.
- (k) Name two organisms which cause spoilage in canned food.
- (1) Discuss the role of irradiation in food preservation.
- (m) Define HACCP.
- (n) Name any two food borne diseases.
- (o) What role does benzoates play in food preservation?
- 2. (a) Discuss any five importance of industrial microbiology.
 - (b) Explain why microorganisms are important in our daily life.

5+5

- **3.** (a) Give three advantages of solid state fermentation.
 - (b) Draw an appropriately labelled diagram of a solid state fermenter.

3+7

7. What is (a) Cell disruption, (b) Solvent extraction?

(a) Amylase, (b) Protease, (c) Lipase, (d) Esterase.

 $(2\times3)+(2\times2)$