



MS – 344

VI Semester B.Sc. Examination, May 2016
(Semester Scheme) (Fresh + Repeaters)
(70 Marks – 2013-14 and Onwards)
(60 Marks – Prior to 2013-14)
BIOTECHNOLOGY – VII
Plant Biotechnology



Time : 3 Hours

Max. Marks : 70/60

- Instructions :** 1) Draw *neat* labelled diagrams *wherever* necessary.
2) **70** marks for students **2013-14** batch Onwards.
3) **60** marks for repeaters prior to **2013-14** batch
4) Q. IV, Section – **D** is **compulsory** for students of **2013-14** batch Onwards.

SECTION – A

I. Write short notes on the following :

(5×2=10)

- 1) Surface sterilization
- 2) Aurotrophic mutants
- 3) Endosperm culture
- 4) Patent Co-operation Treaty
- 5) Subunit Vaccine.

SECTION – B

II. Write **any four** of the following :

(4×5=20)

- 6) What are reporter genes ? Write a note on luciferase gene expression.
- 7) Write the significance of Nif-gene transfer through tissue culture.
- 8) What is osmosis ? What is the role of osmoticum in protoplast isolation ?
- 9) What is the advantage of pollen culture over anther culture ? Give 3 applications of anther and pollen culture.
- 10) Write a note on cytokinin. Give two examples of synthetic cytokinins.

P.T.O.

SECTION - C

III. Answer any three of the following :

(3×10=30)

- 11) Define Somatic Embryogenesis. Explain in detail its procedure and significance.
- 12) What are the different ways of protecting IPR ? Write a note on Plant Breeder's Rights.
- 13) What is T-DNA ? Describe the construction of binary vector system.
- 14) What is ovary culture ? How is it done ? Write 5 applications of it.
- 15) Describe the mechanism of somaclonal variation. How are somaclonal variants selected ?

SECTION – D
(From 2013-14 Batch Onwards)

IV. Answer the following in **one** word or **a** sentence **each** :

(10×1=10)

- [illegible]



MS – 345

VI Semester B.Sc. Examination, May 2016
(F + R) (F – 70-2013-14 and Onwards/R – 60-Prior to 2013-14)
BIOTECHNOLOGY (Paper – VIII)
Industrial Biotechnology



Time : 3 Hours

Max. Marks : 70/60

- Instructions :** 1) Draw diagrams *wherever* necessary.
2) **70** marks for students of **2013-14** batch Onwards.
3) **60** marks for repeaters Prior to **2013-14** batch.
4) Section – **D**, question **IV** is **compulsory** for students of **2013-14** batch Onwards.

SECTION – A

I. Write short notes on the following :

(5×2=10)

- 1) Lyophilization
- 2) Hops
- 3) SCP
- 4) Immobilization
- 5) Membrane bioreactor.

SECTION – B

II. Answer **any four** of the following :

(4×5=20)

- 6) Briefly explain the process of production and recovery of penicillin.
- 7) Write a note on the importance of microbial enzymes in food and beverage industry.
- 8) Describe the industrial strain improvement by rDNA method.
- 9) Explain in brief the steps involved in the recovery of fermentation products.
- 10) Write a note on microbial polysaccharides.

P.T.O.



SECTION – C

III. Answer **any three** of the following : (3×10=30)

- 11) Give a detailed account of the importance of media component and its formulation in fermentation.
- 12) Explain the salient features of surface, submerged and solid state fermentation. Add a note on their advantages and limitations.
- 13) Write a detailed account of the production of various food additives.
- 14) Describe the different steps involved in the industrial production of citric acid.
- 15) What are fermented foods ? Explain the production of Yoghurt and Cheese.

SECTION – D

(For Students of 2013-14 batch Onwards)

IV. Answer the following in one **word** or a **sentence** each : (10×1=10)

- 16) What are steroid hormones ? Give an example.
 - 17) What is flash pasteurization ?
 - 18) Mention two raw materials for ethanol production.
 - 19) What is dual fermentation ?
 - 20) Mention one organism used in industrial production of Vit. B₁₂.
 - 21) What is Idiophase ?
 - 22) Which one of the following is called as the 'brewers yeast' ?
 - a) *Saccharomyces ludwigi*
 - b) *Saccharomyces cerevisiae*
 - c) *Saccharomyces boulardii*
 - d) *Saccharomyes pastorianus*.
 - 23) Which of the following is used for agitation in a fermentor ?
 - a) Impeller
 - b) Baffles
 - c) Sparger
 - d) None of these
 - 24) Lagers are the beer in which fermentation is carried out using
 - a) Top yeast
 - b) Bottom yeast
 - c) Middle yeast
 - d) None of these
 - 25) The germination of barley Kemels under controlled temperature and humidity to generate enzymes for the degradation of starch and protein is known as
 - a) Brewing
 - b) Malting
 - c) Mashing
 - d) Pitching
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