

Micro Biology

VIth Semester

classmate

Date _____

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Essay Important Questions

UNIT-I

- ① Micro Organisms of Industrial Importance
- ② Screening of Microorganisms
- ③ Strain Improvement Strategies.

UNIT-II

- ① Design of Bio-Reactors
- ② Fermentation Equipment & use
- ③ Stages of fermentation Process.

UNIT-III

- ① Types of Fermentations
- ② Alcohol & Acid fermentation

~~UNIT-III~~

UNIT-IV

- ① Industrial Products Production
- ② Recombinant Vaccine Production
- ③ Industrial Production of:
a) Beverages b) Enzymes
c) Antibiotics d) Organic Acids

VIth Semester

Short Important Questions UNIT-I

- ① Yeast
- ② Moulds
- ③ Screening
- ④ Strain & Strain Improvement
- ⑤ Immobilization

UNIT-II

- ① Bio-Reactor
- ② Aeration
- ③ Agitation
- ④ Inoculum
- ⑤ Down stream process

UNIT-~~II~~ III

- ① Batch Fermentation
- ② Continuous Fermentation
- ③ Solid, Submerged, liquid Fermentations

UNIT-IV

- ① Vitamin B₁₂
- ② Wine
- ③ Beer
- ④ Bio-Gas
- ⑤ Amylase
- ⑥ Penicillin
- ⑦ Industrial Waste