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GANDHI INSTITUTE OF ENGINEERING AND TECHNOLOGY UNIVERSITY, ODISHA, GUNUPUR (GIET UNIVERSITY)

M. Sc. (Third Semester) Regular Examinations, December – 2024 **22BTPC301 – Bioprocess Engineering and Technology**

(M.Sc. Biotechnology)

Time: 3 hrs Maximum: 70 Marks

(The figures in the right hand margin indicate marks.) $ PART-A $ SET-A				$(2 \times 10 = 20 \text{ Marks})$			
Q.1.	Answer ALL questions	C	CO#	Blooms			
				Level			
a.	What is the necessity of water recycling in fermentation process?	C	04	K2			
b.	What do you mean by flocculation?	C	04	K2			
c.	Name two process of food preservation?	C	04	К3			
d.	Differentiate between batch and continuous culture?	C	04	К3			
e.	hat is strain improvement?		01	K2			
f.	Name two substrates in bioreactor?	C	04	K2			
g.	hat do you mean by chemostat and turbidostat?		CO3				
h.	What do you mean by diauxy growth? Give with examples?	C	:03	K2			
i.	Differentiate between upstream and downstream processing?	C	:03	К3			
j.	Name two techniques used in the maintenance of industrially important microbes?	C	01	K2			
PART – B		$(10 \times 5 = 50 \text{ Mar})$					
P	ART – B	(10 x 5	= 50 M	larks)			
	Wer ANY FIVE questions	(10 x 5	= 50 M	larks) Blooms Level			
	wer ANY FIVE questions			Blooms			
Ans	wer ANY FIVE questions	Marks	CO#	Blooms Level			
Ans	wer ANY FIVE questions Discuss about the cheese making process by proteases and various other enzyme in food processing.	Marks	CO#	Blooms Level			
<u>Ans</u>	wer <i>ANY FIVE</i> questions Discuss about the cheese making process by proteases and various other enzyme in food processing. Explain about fermentation as a method of preparing and preserving foods.	Marks 5	CO#	Blooms Level K3			
<u>Ans</u> 2. a	wer <i>ANY FIVE</i> questions Discuss about the cheese making process by proteases and various other enzyme in food processing. Explain about fermentation as a method of preparing and preserving foods. Write notes on ultra and micro filtration technique.	Marks 5	CO# CO4	Blooms Level K3			
Ans 2. a b 3.a	wer <i>ANY FIVE</i> questions Discuss about the cheese making process by proteases and various other enzyme in food processing. Explain about fermentation as a method of preparing and preserving foods. Write notes on ultra and micro filtration technique.	Marks 5 5 5	CO# CO4 CO4	Blooms Level K3 K3 K2			
Ans 2. a b 3.a	wer ANY FIVE questions Discuss about the cheese making process by proteases and various other enzyme in food processing. Explain about fermentation as a method of preparing and preserving foods. Write notes on ultra and micro filtration technique. Discuss about the role of bacteriocins from lactic acid bacteria, its production and applications in food preservation.	Marks 5 5 5	CO# CO4 CO4	Blooms Level K3 K3 K2			
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Ans 2. a b 3.a b 4. a	Discuss about the cheese making process by proteases and various other enzyme in food processing. Explain about fermentation as a method of preparing and preserving foods. Write notes on ultra and micro filtration technique. Discuss about the role of bacteriocins from lactic acid bacteria, its production and applications in food preservation. Discuss about the role of microbes in pickling, producing colours, flavours, and alcoholic beverages. Explain about microbial growth and its kinetics.	Marks 5 5 5 5	CO# CO4 CO4 CO4 CO4	Blooms Level K3 K3 K2 K3			
Ans 2. a b 3.a b 4. a	Discuss about the cheese making process by proteases and various other enzyme in food processing. Explain about fermentation as a method of preparing and preserving foods. Write notes on ultra and micro filtration technique. Discuss about the role of bacteriocins from lactic acid bacteria, its production and applications in food preservation. Discuss about the role of microbes in pickling, producing colours, flavours, and alcoholic beverages. Explain about microbial growth and its kinetics.	Marks 5 5 5 5 5	CO# CO4 CO4 CO4 CO4 CO4	Blooms Level K3 K3 K2 K3 K3			

products.

6. a.	Write notes on continuous fermentation.	5	CO3	K2
b.	Write notes on centrifugation techniques.	5	CO4	K2
7.a.	Explain how different parameters are measuring and controlling in bioprocess	5	CO3	К3
	technology.			
b.	Write notes on fermentation economics.	5	CO3	K2
8. a.	Discuss any two process of cell immobilization and its application.	5	CO3	К3
b.	Explain about effluent treatment and its disposal.	5	CO5	К3