Printed Page:- 04	Subject Code:- ABT0401		
	Roll. No:		
NOIDA INSTITUTE OF ENGINEERING AND TECHNOLOGY, GREATER NOIDA			
(An Autonomous Institute Affiliated to AKTU, Lucknow)			
B.T.			
SEM: IV - THEORY EXAMINATION (2022-2023) Subject: Fermentation Engineering			
Time: 3 Hours	Max. Marks: 100		
General Instructions:	Wax. Warks. 100		
IMP: Verify that you have received the question po	per with the correct course, code, branch etc.		
1. This Question paper comprises of three Sec			
Questions (MCQ's) & Subjective type questions.			
2. Maximum marks for each question are indicated on right -hand side of each question.			
3. Illustrate your answers with neat sketches where	ever necessary.		
4. Assume suitable data if necessary.			
5. Preferably, write the answers in sequential orde			
6. No sheet should be left blank. Any writte	n material after a blank sheet will not be		
evaluated/checked.			
SECTIO	N A 20		
1. Attempt all parts:-			
1-a. Which of the following is not a type of	sterilization? (CO1)		
(a) Batch			
(b) Continuous			
(c) Filter			
(d) Submerged			
1-b. Which of the following instrume	nt works on the principle of batch 1		
sterilization? (CO1)			
(a) Incubator			
(b) Autoclave			
(c) Centrifuge			
(d) LAF			
1-c. The agitator is required to (0	202) 1		
(a) Provide air			
(b) Mixing objectives			

	(c) Purify the product	
	(d) Sterilize the media	
1-d.	A period during which the growth rate of cells gradually increases is known as	1
	(CO2)	
	(a) Lag phase	
	(b) Log phase	
	(c) Stationary phase	
	(d) Deceleration phase	
1-e.	What do you mean by "Nutrient repression"? (CO3)	1
	(a) Inhibition of unwanted enzyme production	
	(b) Production of unwanted enzymes	
	(c) Inhibition of cell nutrients	
	(d) Production of waste	
1-f.	What are the non-substrate molecules binding to the allosteric sites called? (CO3)	1
	(a) allosteric substrate	
	(b) reactants	
	(c) allosteric modulators	
	(d) inhibitors	
1-g.	The French word for cheese is (CO4)	1
	(a) Formaticum	
	(b) Fromage	
	(c) Formaggio	
	(d) Kaas	
1-h.	Crop in fermentation process means. (CO4)	1
	(a) Plants in the field	
	(b) Harvested yeast from previous fermentation broth	
	(c) Both 1 and 2	
	(d) None of the above	
1-i.	is absent in mature insulin. (CO5)	1
	(a) Lipid	
	(b) A-peptide	
	(c) C-peptide	

	(d) Sequence	
1-j.	Which of the following fungi produces α -amylase? (CO5)	1
	(a) Bacillus subtilis	
	(b) Penicillium	
	(c) Bacillus diastaticus	
	(d) Bacillus megaterium	
2. Atte	mpt all parts:-	
2.a.	Write any four objectives of fermentation process. (CO1)	2
2.b.	What should be the basic points of consideration while designing a fermenter? (CO2)	2
2.c.	Define lac operon. (CO3)	2
2.d.	What is meant by Auxotrophic Mutation? (CO4)	2
2.e.	Define antibiotics. (CO5)	2
	SECTION B	30
3. Ansv	wer any <u>five</u> of the following:-	
3-a.	Explain the kinetics of microbial growth. (CO1)	6
3-b.	Differentiate between submerged and solid state fermentation process.(CO1)	6
3-c.	What are Batch, Fed-batch and Continuous Types of Fermentation? (CO2)	6
3-d.	What points should be taken into account while designing a fermenter? (CO2)	6
3.e.	Briefly explain the importance of catabolite repression. (CO3)	6
3.f.	Discuss in detail about the sterilization of fermentor. (CO4)	6
3.g.	Write short on biopharmaceuticals and its uses. (CO5)	6
	SECTION C	50
4. Ansv	wer any <u>one</u> of the following:-	
4-a.	Define metabolism and explain primary and secondary metabolites with suitable examples.(CO1)	10
4-b.	Describe the significance of biochemistry, microbiology and bioprocess engineering in fermentation process(CO1)	10
5. Ansv	wer any <u>one</u> of the following:-	
5-a.	Define the term agitation and explain its significance in continous fermentation process(CO2)	10
5-b.	Define continous batch fermentation process and give any four points that should be considered while designing a fermenter: .(CO2)	10

6. Answer any one of the following:-6-a. Explain lac operon and its controlling elements. .(CO3). 10 6-b. Describe the regulatory mechanism involved in controlling the anabolic process 10 of microbes with suitable examples.(CO3) 7. Answer any one of the following:-7-a. Describe the fermentative production of alcoholic beverages with suitable 10 diagram. (CO4) 7-b. overview Industrial 10 Discuss the historical of Fermentation **Process** with advantages and disadvantages. (CO4) 8. Answer any one of the following:-Write short note on the following: (a) amino acid fermentation (b) Lysine 8-a. 10 fermentation. (CO5) 8-b. Define interferon. Explain the method of interferon production with a suitable 10 diagram. (CO5)

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