

MICROBIOLOGY

Time : Three hours

Maximum : 100 marks

PART A — (10 × 2 = 20 marks)

Answer ALL questions.

Give short notes on the following:

1. Selective media.
2. Broth culture technique.
3. Carbon cycle.
4. Soil microorganisms.
5. Cold preservation.
6. Vinegar.
7. Food processing techniques.
8. Fermentation technology.
9. Mycobacterium tuberculosis.
10. HIV.

PART B — (7 × 5 = 35 marks)

Answer any SEVEN questions.

11. Explain the typical structure of prokaryotic cell.
12. Explain the importance of various types of nutrient media in the culture of microbes.
13. Give an account on phosphorous cycle.
14. Describe the pathogens transmission routes to human beings.
15. Briefly explain the dehydration and osmotic food preservation methods.
16. Describe the preservations method of milk products and meat.
17. Write about the production of vinegar in industry.
18. Describe the causes, symptoms and control methods of cholera.
19. How will you check the quality of drinking water? Explain.
20. Write a short note on T₄ Bacteria phage.

2

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PART C — (3 × 15 = 45 marks)

Answer any THREE of the following.

21. Write an essay on role of soil microbes in agriculture.
22. Describe about the oral and condiasis and Nosocomial infections.
23. Discuss the role of microbes in dairy industry.
24. Discuss in detail about various methods of sterilization.
25. Describe about the industrial production of penicillin.

3

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