

SAMPLE QUESTIONS FOR SEMESTER IV
SPECIALIZATION: ENVIRONMENTAL BIOTECHNOLOGY
PSLSCEBTT403: Industrial Environmental biotechnology

01	Chemicals that are made on a very large scale in order to satisfy global markets are-			
	(a)	Bulk chemicals	(c)	Fine Chemicals
	(b)	Scaled chemicals	(d)	None of the above
02	Flavours are example of -			
	(a)	Bulk chemicals	(c)	Fine Chemicals
	(b)	Scaled Chemicals	(d)	None of the above
03	Ethanol is oxidized to acetic acid aerobically using			
	(a)	Acetobacter	(c)	Both a and b
	(b)	Gluconobacter	(d)	None of them
04	<i>Xanthomonas campestris</i> produces-			
	(a)	Alginate	(c)	Xatham
	(b)	Camphor	(d)	Xanthan
05	PHA is produced by-			
	(a)	Through single substrate	(c)	Both of them
	(b)	Using co-metabolism	(d)	None of them
06	_____ is a bio-plastic			
	(a)	PHA	(c)	PVC
	(b)	PHB	(d)	None of the above
07	Which of the following is not required for the biodegradation process?			
	(a)	Micro-organism	(c)	Adhesives
	(b)	Substrate	(d)	Environment conditions
08	Chelating agents prevent formation of insoluble			
	(a)	Metal precipitates	(c)	Enzyme precipitates
	(b)	Calcium precipitates	(d)	Product precipitates
09	Which process of enzyme production involves growth of selected microorganisms in closed containers having a rich fermentation broth of nutrients and a high concentration of oxygen?			
	(a)	Solid state fermentation	(c)	Both of above
	(b)	Submerged fermentation	(d)	None of above
10	In which method of enzyme production agro-industrial wastes are utilized as			

	substrate that provides both physical support and source of nutrients?			
	(a)	Solid state fermentation	(c)	Both of above
	(b)	Submerged fermentation	(d)	None of above
11	Which of the following is NOT a step in the process involved in dry milling of maize?			
	(a)	Degermination	(c)	Removal of moisture
	(b)	Sifting	(d)	Diluting
12	SEM- Solvent Extraction Milling of brown rice is healthier than that obtained by conventional methods as it has a moderate protein content and less fat content.			
	(a)	True	(b)	False
13	Homogenized milk has _____			
	(a)	Creamier structure	(c)	Bland flavor
	(b)	Whiter appearance	(d)	All of the mentioned
14	How is milk pasteurized?			
	(a)	Low temperature, Long time	(c)	High temperature, Short time
	(b)	Ultrahigh temperature	(d)	All of the mentioned
15	What is the definition of organic food?			
	(a)	Food that is produced using chemicals	(c)	Food that is produced using methods of conventional farming
	(b)	Food that is produced using methods of organic farming with some organic chemicals	(d)	Food that is produced using methods of both organic and conventional farming
16	Vitamins are,			
	(a)	Prebiotic	(c)	Both a and b
	(b)	Neutraceuticals	(d)	None of them
17	Neutraceuticals can be classified based on,			
	(a)	Natural source	(c)	Pharmacological conditions
	(b)	Chemical constitution	(d)	All of the above
18	Which of the following is not included in immobilization process			
	(a)	Absorption	(c)	Entrapment
	(b)	Adsorption	(d)	Affinity
19	The production of enzyme is mostly carried out by?			
	(a)	Continuous fermentation	(c)	Fed-batch fermentation
	(b)	Semi-batch fermentation	(d)	Batch fermentation
20	What is the method of screening?			
	(a)	To improve the growth of an enzyme	(c)	To choose appropriate microorganisms for the desired enzyme
	(b)	To improve the microbial strain	(d)	To determine the optimum conditions for growth of microbes

