Question Bank <u>B.Sc. Biotechnology II year</u>

Subject I (401-403)

<u>Part A</u>

Answer the following

- 1. Write the names of Mendelian principles
- 2. Define Pseudoallelen.
- 3. Give the functions of Telomeres.
- 4. Give names of tuo enzymes which induce unwinding of complementary stranda of

DNA. Define reverse transcription

- 5. Write different types of DNA
- 6. Give names of upstream transcription factors. 1
- 7. At which place, translation takes place.
- 8. Define 'Frameshift Mutations
- 9. Who proposed the Lac Operon Model?
- 10. Pickling
- 11. Spirullina
- 12. Food colourants
- 13. Beer mashing

- 14. De-sugaring by glucose oxidase
- 15. Caesin
- 16. Homogenization of milk
- 17. Micro-organisms used for making curd
- 18. Adulteration of milk
- 19. Fermented food idli.
- 20. Write outline classification of solid
- 21. Give 3 uses of biomass.
- 22. Global positioning system.
- 23. What is biodiversity?
- 24. Write 5 examples of toxic industrial waste. Define community containers.
- 25. Write names of 2 organisms used for bioremediation.
- 26. What is incineration ?
- 27. Categorise medical waste

<u>Part B</u>

- 1. Explain codominance with a suitable example,
- 2. Write a short note on Procaryotic genome.
- 3. Write the characteristics of Multiple
- 4. Explain Pleiotrophy.
- 5. Discuss the DNA Repair mechanism in organisms.
- 6. Write short notes on the following :

- a. Z DNA
- b. Enzymes involved in DNA Replication
- 7. Discuss the nature of Genetic Code. Write a short note on the types and

applications of PCR

- 8. Compare transcription processes in Proenryotes and Eucaryotes
- 9. Give an account on the mechanism of genetic recombination in organisms.
- 10. Give definition, type and significance of mutations,
- 11. Write a short note on gene cloning.
- 12. Explain the process and role of micro-organisms in production of:
- a. Cheese
- b. Sauerkraut.
- 13. Give a brief account of use of algae and fungi as new protein foods.
- 14. Explain giving examples use of enzymes in food processing Briefly discuss:
- a. Post harvest technology
- b. Chemical methods of food preservation

15. What is the chemical composition of milk ? Discuss various factors affecting milk composition.

- 16. Explain role of micro-organisms in spoilage of milk.
- 17. Comment upon
- a. Quality control of milk
- b. Pasteurization of milk.
- 18. Briefly discuss processing, manufacture, uses and characteristics of:

- a. Skim milk
- b. Cream
- c. Concentrated milk
- d. Dried milk powder
- 19. Explain how waste bioresource can be converted into useful products,

20. Describe characteristics of solid wastes. Write goals and objectives of its

management. Explain problems associated with its disposal.

- 21. Write notes on :
- a. Onsite processing methods of solid waste.
- b. Onsite storage and dust bins.
- 22. Describe the method of solid waste collection procedure in detail.
- 23. Write an account on processing technique and various methods of solid waste disposal.
- 24. Write notes on the following
- a. Vermi composting
- b. Recovery of resources.
- c. Land fills

25. Explain the nature of industrial solid waste. Describe their treatment and disposal methods

26. Describe the safety rules and regulations of medical biowaste