



Avinashilingam Institute for Home Science and Higher Education for Women

(Deemed to be University under Category 'A' by MHRD, Estd. u/s 3 of UGC Act 1956)

Re-accredited with 'A+' Grade by NAAC. Recognised by UGC Under Section 12B

Coimbatore - 641 043, Tamil Nadu, India

Bachelor's Degree Examination – August 2020

VI Semester

Class : III UG
Major : Zoology

Time : 2 Hours
Max. Marks: 50

15BZOC22 Microbiology

Part – A

10 X 1 = 10

Choose the Correct Answer

- Citric acid is produced by
 - mucor
 - aspergillus flavus
 - aspergillus niger
 - penicillium
- Organism which kills gram negative bacteria
 - penicillium
 - rhizopus
 - mucor
 - aspergillus flavus
- Mac conkey agar used in
 - solid medium
 - semi -synthetic medium
 - liquid medium
 - synthetic medium
- Incubation temperature for mesophilic bacteria is
 - 0-5°C
 - 20-40°C
 - 45° and above
 - 80°C
- Rancidity is caused by -----species.
 - lipolytic
 - mesophilic
 - thermophilic
 - psychrophilic
- Which one of the following is used as packaging material?
 - Lactic acid
 - Citric acid
 - Sorbic acid
 - Propionic acid
- Industrial production of ethanol done by
 - C. oleophila
 - Acetobactor
 - L. casei
 - S. cerevisiae
- Syntrophomonas are example of
 - methanogenic
 - aerobic
 - anaerobic
 - acetogenic
- Mantoux test is used for
 - leprosy
 - tuberculosis
 - cholera
 - syphilis
- Rubeola is caused by
 - poliomyelitis
 - influenza
 - morbilli virus
 - hepatitis b

Part B

3 x 6 = 18

Answer any **Three** questions

Each answer should not exceed 400 words or two pages

11. Write about the scope of microbiology.
12. Differentiate gram positive and gram negative bacteria with examples.
13. Explain the basic requirements for microbial growth.
14. Define culture media and different kinds of media used for culture.
15. What are the physical method for food preservation?
16. List out the control measures of spoilage microorganisms.
17. Illustrate the different types of fermentor.
18. Explain the microbial analysis of water.
19. Discuss about syphilis and diagnostic methods.
20. Enumerate the characteristics of hepatitis viruses and its control measures.

Part C

2 x 11 = 22

Answer any **Two** questions

Each answer should not exceed 800 words or four pages

21. Write a brief note on classification of viruses.
22. Discuss the role of microbes in environment and agriculture.
23. Summarize the isolation and maintenance of pure culture .
24. Give a detailed note on microbial growth and measurement.
25. Explain the various food preservation methods.
26. Describe about microbes involved in food poisoning.
27. Summarize the industrial production of ethanol.
28. Write about the process of fermentation.
29. Explain tuberculosis and its control measures.
30. Comment on air-borne viral disease.
