

**Avinashilingam Institute for Home Science and Higher Education for Women  
[Deemed to be University] Coimbatore-641 043**

**Bachelor's Degree Examination – November 2018**

**III Semester**

**Class: II UG  
Major: Biochemistry and Biotechnology**

**Time : 3 hours  
Max. Marks: 100**

**15BBTC07 Enzymes and Enzyme Technology**

**Part A**

**(10 x 1= 10)**

**Choose the correct answer**

1. The first number in EC denotes -----of the enzyme.  
a) Class                      b) Sub class                      c) Sub-Sub class                      d) Serial number of sub class
2. In ----- inhibition  $V_{max}$  will decrease but  $K_m$  will remain the same.  
a) competitive                      b) uncompetitive                      c) Non-competitive                      d) Mixed
3. The amino acid whose pKa is close to neutral pH serving as both proton acceptor and donor is-----.  
a) Threonine                      b) Histidine                      c) Arginine                      d) Methionine
4. Lysozyme functions by attacking, hydrolyzing and breaking glycosidic bonds of -----  
a) peptidoglycans                      b) Polypeptides                      c) glycolipid                      d) glycoprotein
5. Accurate quantification of enzymes when one of the component is a gas is done using-----method  
a) Colorimetric                      b) titrimetric                      c) Spectrophotometric                      d) Manometric
6. The vitamin that functions as coenzyme is -----  
a) Vitamin A                      b) Vitamin D                      c) Vitamin B                      d) Vitamin K
7. Induced fit hypothesis was proposed by-----  
a) Emil Fischer                      b) Daniel Koshland                      c) James B. Sumner                      d) Wendell M. Stanley
8. Zymogen is converted to an active enzyme by----- enzyme  
a) Proteolytic                      b) Adenylated                      c) Phosphorylated                      d) Iso
9. Immobilized enzyme produced by----- provides an extremely large surface area  
a) Cross linking                      b) Adsorption                      c) Microencapsulation                      d) Covalent bonding
10. Milk digestibility is improved by using-----  
a) Amylase                      b) Lactase                      c) Cellulase                      d) Invertase

**Part B**

**5X6=30**

**Answer the following**

**Answer should not exceed 400 words or two pages**

- 11.a. Give a note on the effect of pH on enzyme reaction.  
(or)
- 11.b. Discuss on isoenzymes.
- 12.a. State the importance of proximity and orientation in enzyme catalysis.  
(or)
- 12.b. Enumerate on electrostatic catalysis.
- 13.a. How are enzymes quantified using spectrophotometric method?  
(or)
- 13.b. Explain about enzyme unit and katal.
- 14.a. Add a note on the specificity of enzymes?  
(or)
- 14.b. Give a note on multiple cascade system.
- 15.a. Discuss on site directed mutagenesis and protein engineering.  
(or)
- 15.b. Describe about the biocatalyst properties that are altered by protein engineering.

**Part C**

**5x12=60**

**Answer the following**

**Answer should not exceed 800 words or four pages**

- 16.a. Derive Michaelis menton equation. What is line weaver burke plot.  
(or)
- 16.b. Explain about the three types of enzyme inhibition.
- 17.a. Explain about the mechanism of action of lysozyme.  
(or)
- 17.b. Explain about the mechanism of action of chymotrypsin.
- 18.a. Discuss on titrimetric , manometric and enzyme coupled reactions for measuring enzymatic reactions.  
(or)
- 18.b. Discuss on the role of metals in the function of enzymes with suitable examples.
- 19.a. Explain about the theories proposed for the reaction of enzyme and substrate.  
(or)
- 19.b. Describe about feedback inhibition and reversible covalent modification of regulatory enzymes.
- 20.a. Discuss about the various methods and the significance of enzyme immobilization.  
(or)
- 20.b. Give an account on the applications of enzymes in food processing and medical diagnosis.