

Reg. No.:

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G. VENKATASWAMY NAIDU COLLEGE (AUTONOMOUS), KOVILPATTI – 628 502.**UG DEGREE END SEMESTER EXAMINATIONS - APRIL 2025.**

(For those admitted in June 2023 and later)

PROGRAMME AND BRANCH: B.Sc., BOTANY

SEM	CATEGORY	COMPONENT	COURSE CODE	COURSE TITLE
IV	PART - IV	SEC - 5	U23BO4S5	FERMENTATION TECHNOLOGY

Date & Session: 06.05.2025/AN**Time : 2 hours****Maximum: 50 Marks**

Bloom's K-level	Q. No.	<p>SECTION – A (5 X 10= 50 Marks) Answer <u>ALL</u> Questions choosing either (a) or (b).</p>
K3	1	<p>List down the scope and opportunities of fermentation technology. (OR) Describe the principles of fermentation.</p>
K3	2.	<p>Discuss the preparation and sterilization of fermentation media. (OR) Illustrate the methods in isolation of microorganisms.</p>
K4	3.	<p>Summarize the preservation of microorganisms. (OR) Describe the kinetics of microbial growth.</p>
K4	4.	<p>Discuss the fermentative production of vinegar (OR) Analyze the fermentative production of citric acid.</p>
K5	5.	<p>Paraphrase the microbial production of amylase. (OR) List the steps in bioproduct recovery.</p>

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