

Total Pages-01

RNLKWC/B.Sc.-CBCS/VS/MCB/H/C11P/22

**2022**

**Microbiology**

**[HONOURS]**

**(CBCS)**

**(B.Sc. Fifth Semester End Practical Examinations-2022)**

**PAPER-C11P**

**(Industrial Microbiology)**

*Full Marks: 20*

*Time: 02 Hrs*

*The figures in the right hand margin indicate marks*

*Candidates are required to give their answers in their own words as far as practicable*

*Illustrate the answers wherever necessary*

- |                                                                 |    |
|-----------------------------------------------------------------|----|
| i. Estimate the acid value of the fermented food.               | 10 |
| [Principle-2, Procedure – 3, Result – 3, Comment – 2]           |    |
| or                                                              |    |
| 2. Isolate the Amylase producing bacteria from supplied sample. |    |
| [Principle-2, Procedure – 3, Result – 3, Comment – 2]           | 10 |
| 3. Submit report on Industrial Visit.                           | 5  |
| 4. Laboratory note book                                         | 2  |
| 5. Viva - voce                                                  | 3  |
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