JAYPEE UNIVERSITY OF INFORMATION TECHNOLOGY, WAKNAGHAT TEST -3 EXAMINATIONS-2022

M.Sc. IInd Semester (Microbiology)

COURSE CODE (CREDITS): 21MS1MB212	MAX. MARKS: 35
COURSE NAME: Microbial Genetics and Physiology	MAX. TIME: 2 Hours
COURSE INSTRUCTORS: Dr. Ashok Kumar Nadda and Prof. Sudhir	Kumar
Note: All questions are compulsory. Marks are indicated against each of	juestion in square
brackets.	
Section –I	
Q 1 Answer the following questions. Very short answer type questions.	ons.
a) A dormant, tough structure made by some bacteria that allows the	ne bacteria to survive
during unfavourable condition, such as intense heat, disinfectar	
in the same of [O1 Moulta]	
b) The acetone-butanol-ethanol (ABE) fermentation by	is one of the oldest
known industrial fermentations. [01 Marks]	
c) A process of bacterial cell-to-cell communication involving the	production and detection
of extracellular signaling molecules is called as [6]	
d) is non productive period in the industrial fermental	ions that need to
minimize to improve the process sustainability. [01 Marks]	
e) Lithotrophs oxidize inorganic compounds for energy and reduci	ng power and are usually
lithoautotrophs, obtaining carbon by fixing[01 Mark	cs]
Section –II	
Answer the following questions. Short answer typ	e questions.
Q 2 For the bacteria to use quorum sensing constitutively, they mecharacteristics. What are these characteristics and physiological admicrobes during signaling with each other? [03 Marks]	
Q 3 With the help of suitable examples writes a brief account of nitrog bacteria. What are their roles in maintaining the balance in ecosystem?	
Q 4 With the help a suitable diagram discuss the various stages in the schematic diagram to describe the various components in the spore structure.	

Section -III

Answer the following questions. Long answer type questions.

Q 5 The primary fermentation pathways including acrylate and Wood-Werkman cycle involved in the production of an important organic acid using microbial fermentation. With the help of suitable diagram discuss the various microbes and basic steps in these fermentation pathways. [05 Marks]

Q 6 Calculate the change in p and q after one generation if

- a) p=0.5 and q=0.5
- b) p=0.8 and q=0.2

In both the cases the following are the values of fitness –

W11 = 1.5

W12 = 1.0

W22 = 0.5

[05 Marks]

Q 7 Lactic acid and butyric acid are used widely in the industries. Illustrate the various applications of the butyric acid and lactic acid in the various industries. [05 Marks]

Q 8 Why do most mutations are neutral? Explain with the help of examples.

Comment upon Yeast Mating Switch.

[3+2 Marks]