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C/16/2^{ad} Seme./P.G.Dip./QUA-201

2016

2nd Semester P.G. Diploma in

Quality Control and Assurance in Microbial Technology

QCAMT

PAPER-QUA-201

Full Marks : 50

Time : 2 Hours

The figures in the right-hand margin indicate full marks. Candidates are required to give their answers in their own words as far as practicable.

Illustrate the answers wherever necessary.

Answer any five questions from each group.

Group-A

(Marks : 25)

Answer any five questions.

	(a)	Who is responsible for	administration	of biosafety
. 1		regulations in India?	•	1
۰.	(Ъ)	What is RIA? State its	principle.	2+2

(Turn Over)

2. Describe the main features of quality control for

3. What are the major characteristics of a plasmid for

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5

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recombinant DNA based products.

	consideration as a suitable cloning vector? I cloning vectors.	Name four 3+2
4.	What are the basic principles of Gel- chromatography? A purified protein sample $10 \mu g$ of protein and has an enzyme activity of of ATP Synthesized/sec (1 unit). What is th activity of the purified sample?	contains 1 m mole e specific
=		3+2
5.	Briefly describe the production of insulin	through
	Recombinant DNA Technology.	5
6.	(a) Which is the most commonly used culture	e medium
	for plant and animal cells?	2
•	(b) Name few compounds used as cryoprotect	ants. 2
	(c) Define — Explant and Callus culture.	1
7.	Write short notes (any two) :	$2 \times 2\frac{1}{2}$
	(a) Good Large Scale Practice (GLSP);	
	(b) Intellectual Property Rights (IPR).	
C/1	5/2 nd Seme./P.G.Dip./QUA-201	Continued)

3

(Marks : 25)

Answer any five questions.

- 1. Discuss the process of Commercial production of nitrogenous biofertilizer. 5
- 2. Distinguish between probiotics & prebiotics with examples.
- 3. What is single cell protein (SCP)? Discuss the production process of any such (SCP). 5
- 4. Outline at least three methods of food preservation. How does each method control growth of microorganisms?
- 5. Mention the principle of food preservation. Which would you expect to spoil faster : a food with a high water activity or food with low water activity? Why? 3+2
- 6. Write the protocol for the production of wine. Differentiate between ale and lager beer. 3+2

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(Turn Over)

7. Write notes on :

(i) Malting process ;

(ii) Sterilization of antibiotics.

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b

TB-

 $2\frac{1}{2}+2\frac{1}{2}$