



THE AMERICAN COLLEGE, MADURAI

(An Autonomous Institution Affiliated to Madurai Kamaraj University)
Re-accredited (2nd Cycle) by NAAC with Grade "A", CGPA – 3.46 on a 4-point scale

Backlog Arrear Examination, March 2021

BOT 3316

Fermentation Technology

Time: 3hrs

Marks: 75

I. Answer any FIVE of the following each not exceeding four pages: (5x15=75)

1. Give detailed procedure for isolating and screening microbes to be used in fermentation
2. Describe different types of fermentation with examples
3. Explain the methods involved in strain improvement
4. With illustration explain the design and components of a fermentor
5. Discuss the steps involved and importance of downstream processing
6. Write briefly about fermented food products
7. Discuss about the importance and commercial production of single cell proteins