



UNIVERSITY OF NORTH BENGAL
B.Sc. Honours Part-III Examination, 2021

MICROBIOLOGY

PAPER-VIII

Full Marks: 80

ASSIGNMENT

The figures in the margin indicate full marks.

1. Answer any **four** of the following: 15×4 = 60
 - (a) Describe in detail the different extrinsic and intrinsic factors governing the growth of microbes in food industry. 15
 - (b) Describe in detail the health promoting effects of lactic acid bacteria. 15
 - (c) Explain in detail the various process of genetic engineering involved in the strain improvement of industrially important microbes. 15
 - (d) Write short notes on: Idli and Dhokla 8+7
 - (e) Explain in detail the process of production, scale up, and aging of wine. 15
 - (f) Give a detail account on preservation of food by chemical preservatives. 15

2. Answer any **two** of the following: 10×2 = 20
 - (a) Write short note on food preservation by heat. 10
 - (b) Explain the process for production of vinegar. 10
 - (c) Why bioleaching is important? Write a short note on Iron leaching. 4+6

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