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- Q-5**            **Attempt all questions**
- a.            Briefly explain the differences between batch and continues fermentation.            7
- b.            What is enzyme immobilization? Briefly explain the applications of immobilized enzymes.            7
- Q-6**            **Attempt all questions**
- a.            What is SCP? Briefly explain the production of mushroom.            7
- b.            What do you mean by fermentation? Briefly explain main components of a fermentor.            7
- Q-7**            **Attempt all questions**
- a.            Explain the industrial production of alcohol.            7
- b.            Explain the methods of enzyme immobilization with suitable diagram.            7
- Q-8**            **Write short notes on-**
- a.            Fermented dairy products.            7
- b.            Effect of pH and Temperature on microbial growth.            7

