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- Q-5**      **Attempt all questions**
- a. Briefly explain the differences between batch and continuous 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

