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CS/M.TECH (FT)/SEM-2/PGFT-205 B/2012

2012 ADVANCED ENZYME ENGINEERING & TECHNOLOGY

Time Allotted: 3 Hours Full Marks: 70

The figures in the margin indicate full marks.

Candidates are required to give their answers in their own words as far as practicable.

GROUP - A (Short Answer Type Questions)

Answer any *five* of the following.

 $5 \times 2 = 10$

- 1. Why Pen-G shows its biological inactivity against acid or alkali?
- 2. Though penicillin and cephalosporin are β -lactum antibiotics but differ in their antimicrobial Spectrum-justify.
- 3. Cite one example of enzyme inhibitor and state its mode of action.
- 4. What do you understand by genetically engineered enzyme?
- 5. What is rennin? Mention the names of microbial sources of alkaline proteases.
- 6. Cite two important limitations of enzyme immobilization technology.

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- 7. What is micro encapsulation method of enzyme immobilization?
- 8. Mention only the steps of lipase production from microbial sources.

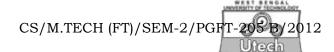
GROUP - B

(Long Answer Type Questions)

Answer any *five* of the following.

 $5 \times 12 = 60$

- 9. What are the processes of biomass conversion to energy? How can you justify the energy production in terms of biofuel by the utilization of solid waste coming from an ideal dairy firm?
- 10. Briefly discuss the therapeutic applications of enzyme. State the action of immobilized enzyme on Pen-G. How advancement of enzyme engineering is facilitated by design strategy and mutagenesis? 6 + 2 + 4
- Discuss the penicillin production strategy by indicating medium composition, fermentation Condition and recovery of crystalline Pen-G. Discuss the antimicrobial activity of antibiotics against human pathogens.
- 12. What is biosensor? Discuss one important type of biosensor by indicating its working principle, design consideration and mechanism of function. Give some potential applications of biosensor. 1 + 7 + 4



- 13. What are amylases? Discuss the microbial production of alpha-amylases. What are the important uses of alpha-amylases? 2+7+3
- 14. What do you understand by stability of enzyme? What are the basic methods of enzyme stabilization? Discuss the process of enzyme stabilization by immobilization techniques. 2+2+8
- 15. How enzymes are extracted and separated from microbial cells? Discuss the different methods of purification of enzyme. Mention some major uses of enzyme in food processing. 3 + 7 + 2
- 16. Discuss the Michaelis-Menten kinetics for enzyme reaction. What is K_m and V_m ? What do you understand by unit of enzyme? Calculate the value of K_m and V_m from the following datas on enzymatic hydrolysis of starch.

3 + 1 + 1 + 7

Substrate concentration (mg/ml)	Relative hydrolysis velocity
12.56	101
11.24	98.2
9.00	92.4
8.12	90.0
6.33	82.7
5.61	79.1
4.28	70.9
3.56	65.0
2.34	51.7
1.00	28.8