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**B.M.S COLLEGE FOR WOMEN**  
**BENGALURU – 560004**

**I SEMESTER END EXAMINATION – JAN/FEB-2024**  
**OPEN ELECTIVE: MICROORGANISM FOR HUMAN WELFARE**  
**(NEP Scheme 2021-22 Onwards F+R)**

**Course Code: MB1OE01**

**Duration: 2 ½ Hours**

**QP Code: 1210**

**Max marks: 60**

**Instructions to Candidates:**

- 1. Answer all the Sections**
- 2. Draw diagrams wherever necessary**

**SECTION-A**

**I. Answer any ten of the following in one word or sentence each (1×10=10)**

1. Name the common microorganism used to produce alcoholic beverages.
2. Mention one health benefit of fermented food.
3. What are functional foods?
4. Define Prebiotics
5. State one advantage of biofertilizers over chemical fertilizers.
6. Name any one of the applications of Biogas.
7. Give an example for fungal biopesticide.
8. What is Spawn?
9. What is chemotherapy?
10. Name the first antibiotic discovered.
11. Name two vaccines for Covid 19 disease.
12. Name any one of the functions of vaccine.

**SECTION-B**

**II. Answer any ten of the following (2X10=20)**

1. What are fermented foods? Give two examples.
2. What is wine? Mention any two types of wine.
3. Name any two fermented non-alcoholic beverages.
4. What are synbiotics? Give an example.
5. Define biopesticides. Name any two types of biopesticides.
6. Mention any two beneficial microorganisms in agriculture.
7. What is VAM fungi? Mention its importance.

8. Name any two edible mushrooms.
9. Briefly outline the steps involved in drug development.
10. What is acyclovir? State its importance.
11. What is antibiotic therapy?
12. Enlist any two properties of vaccines.

### SECTION-C

#### III. Answer any four of the following

(4X5=20)

1. What are probiotics? Mention their nutritional values and health benefits.
2. Outline the steps involved in cheese production
3. Describe bacterial biofertilizers and their applications.
4. Enlist the different steps involved in mushroom cultivation.
5. Mention any five types of drugs with their applications.
6. Write a note on vaccination schedules in India.

### SECTION-D

#### IV. Answer all the MCQs

(1X10=10)

1. Fermentation of malted barley results in the production of
  - a) Vinegar
  - b) Wine
  - c) Curd
  - d) Beer
2. Nutraceuticals provide
  - a) Nutritional requirements
  - b) Disease prevention
  - c) Health benefits
  - d) All of the above
3. Probiotics are
  - a) Stimulants for the growth of good bacteria
  - b) Beneficial bacteria
  - c) Chemical compounds
  - d) None of the above
4. Lactic acid bacteria are used in the production of
  - a) Yoghurt
  - b) Cheese
  - c) Curd
  - d) All of the above
5. The benefits of mushroom
  - a) Lowers cholesterol

- b) Decreases the risk of cancer
  - c) Provides essential vitamins
  - d) All of the above
6. Which of the following is a bacterial biopesticide?
- a) NPV
  - b) *Bacillus thuringiensis*
  - c) *Trichoderma*
  - d) Polio
7. Which component is abundantly present in biogas?
- a) Hydrogen Sulfide
  - b) Nitrogen
  - c) Methane
  - d) Oxygen
8. Substances used to treat diseases
- a) Drugs
  - b) Alcohol
  - c) Spirit
  - d) None of the above
9. Polymyxin kills bacteria by
- a) Destroying cell membrane
  - b) Destroying cell wall
  - c) Preventing protein synthesis
  - d) None of the above
10. Which of the following is an antifungal compound
- a) Penicillin
  - b) Nystatin
  - c) Polymyxin
  - d) Acyclovir

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