

GURUDAS COLLEGE

B. Sc. SEMESTER III (Honours) Odd Semester Examination, 2021

Online Internal Assessment

Subject: BOTA

Subject Category: Honours

Course: BOTA-SEC-A-3-1

**Course Name: APPLIED PHYCOLOGY, MYCOLOGY AND
MICROBIOLOGY**

Date of Examination: 4th Jan, 2022

All questions carry equal marks

Time: 30 minutes

FM:10

Answer the following multiple-choice questions (any 5):

5X2=10

Q1). Which of the following statements is correct?

- a) Microcystin and nodularin are neurotoxins produced by Cyanobacteria.
- b) Microcystin and nodularin are hepatotoxins produced by Cyanobacteria.
- c) Okadaic acid, a phycotoxin, produced by Cyanobacteria.
- d) Domoic acid, a neurotoxin, produces hemolysis of red blood cells.

Q2). Aflatoxin is not produced by

- a) *Aspergillus flavus*.
- b) *Aspergillus niger*
- c) *Penicillium sp.*
- d) *Fusarium sp.*

Q3). Biodiesel can be produced from

- a) *Scenedesmus dimorphus*
- b) *Chlorella sp.*

- c) *Botryococcus braunii*
- d) All of the above

Q4). Which of the following statements is not correct?

- a) Antioxidants protect the body from the harmful effects of oxygen radical and hydrogen peroxide.
- b) Vitamin A is produced from β -carotene.
- c) β -carotene is a protein that can prevent mouth cancer.
- d) β -carotene is found in abundance in *Spirulina* and *Chlorella*.

Q5). The microbial source of protease

- a) *Bacillus subtilis*
- b) *Haloarcula hispanica*
- c) *Escherichia coli*
- d) *Riccia fluitans*

Q6). What is the industrial process for the production of vinegar?

- a) By fermentation of a combination of soy beans and wheat in water and salt.
- b) By submerged fermentation using *Aspergillus niger* from different sources of carbohydrates, such as molasses and starch based medium.
- c) By a process of fermentation, where the *Nostoc* is grown in large containers.
- d) Traditional methods employing wooden casks (Orleans Process) and surface culture (Generator Process) to submerged fermentation

Q7). Write the bacterial source of the Dextran

- a) *Leuconostoc mesenteroides*
- b) *Thiobacillus thiooxidans*
- c) *Thiobacillus oranoporus*
- d) All of the above.

Q8). Examples of fungi used as food

- a) *Amanita phalloides*, *Conocybe filaris*, *Galerina marginate*
- b) *Flammulina velutipes*, *Agaricus bisporus*, *Volvariella volvacea*
- c) *Fusarium graminearum*, *Blumeria graminis*, *Mycosphaerella graminicola*
- d) *Chondrus crispus*, *Plasmodium vivax*, *Durvillaea antarctica*

Instructions for submission of answer scripts

1. Write the front page/top sheet as per instruction.
2. Scan the pages in sequence and make a single PDF file.
3. Rename file as per instruction.
4. Email the PDF file within the stipulated time to the following
5. Email ID

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