

# GURUDAS COLLEGE

**B. Sc. SEMESTER III (Honours) Examination, 2020**

**Online Internal Assessment, 2020**

**Subject: BOTA**

**Subject Category: Honours**

**Course: BOT-A-SEC-A-3-1**

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

**Date of Examination: 4<sup>th</sup> March, 2021**

All questions carry equal marks

**Full Marks – 10**

**Time – 30 minutes**

Answer the following multiple choice questions (any 5):

5X2

**1. Aflatoxin produced by**

- a) *Rhizobium meliloti*
- b) *Macrocystispyrifer*
- c) *Aspergillus flavus*
- d) None of the above

**2. Domoic acid is a kind of**

- a) Bacterial cell wall component
- b) Algal toxin
- c) Fungal toxin
- d) An antibiotic

**3. Diatomite may be used**

- a) As stabilizing component of dynamite
- b) As mild abrasive in toothpaste & metal polishes
- c) in the insulation of boilers
- d) All of the above.

**4. Which of the following statements is not correct?**

- a) Beta carotene is an antioxidant
- b) Agar is produced by *Chlamydomonas*
- c) *Chlorella* can produce biogas
- d) Beta carotene is produced by *Spirulina*

**5. How is Vinegar produced industrially?**

- a) By fermentation of a combination of soyabeans 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.

**6. Which microorganism is used in microbial mining?**

- a) *Acidithiobacillus ferrooxidans*
- b) *Thiobacillus thiooxidans*
- c) *Thiobacillus oranoporus*
- d) All of the above.

**7. Examples of fungi used as food**

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

**8. There are mainly three categories of cheeses**

- a) Liquid cheese, hard cheese, gaseous cheese
- b) Soft cheese, hard cheese, and semisoft cheese.
- c) Soft cheese, hard cheese, liquid cheese
- d) None of the above.

**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

Email IDs :

- a. bothons2020on@gmail.com**
- b. gdcexamhons@gmail.com**
- c. botasem2GDC@gmail.com**