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## GUJARAT TECHNOLOGICAL UNIVERSITY B.PHARM - SEMESTER - 6 EXAMINATION - SUMMER -2019

Subject Code: 2260002 Date: 10-05-2019

Subject Name: Pharmaceutical Microbiology & Biotechnology – II

Time: 02:30 PM TO 05:30 PM Total Marks: 80

## **Instructions:**

- 1. Attempt any five questions.
- 2. Make suitable assumptions wherever necessary.
- 3. Figures to the right indicate full marks.

Q.1	(a) (b) (c)	Classify the mutagenic agents and Describe test for identification of mutagens. Write a note on protoplast fusion.  Define gene cloning. Discuss gene cloning by Restriction endonuclease.	06 05 05
Q.2	(a) (b) (c)	How do you carried out sterility test for Iodex, sulfacetamide eye drops, Penicillin, Talcum powders and surgical dressings.  Differentiate transformation and transduction.  Write a note on Hybridoma Technique.	06 05 05
Q.3	(a) (b) (c)	Explain Microbiological test of vitamin B12. Discuss the growth promotion test. Comments: (i)TAB is a simple monovalent vaccine.(ii) Sub culturing is required in sterility testing of oily injections.	06 05 05
Q.4	(a) (b) (c)	Discuss antigen antibody reactions.  Write a note on ELISA and Widal Tests.  Differentiate Humoral and Cellular immunity, Active and passive immunity.	06 05 05
Q.5	(a) (b) (c)	Give examples of Polyvalent vaccine, Toxoid, Attenuated vaccine, viral vaccine, killed vaccine and sera. Write a note on immunoglobulins. Write a note on streptokinase.	06 05 05
Q. 6	(a) (b) (c)	Write a note on collection, processing and storage of whole human blood. Write a note on ideal requirements of plasma substitutes and Dextran. Give schematic diagram of production of penicillin V by fermentation.	06 05 05
Q.7	(a)	Give the organisms required for production of Streptomycin, Tetracycline, Citric acid, Vitamin B12, Riboflavin and alcohol.	06
	<b>(b)</b>	Define fermentation. Draw labeled diagram of typical fermentor and give role of different parts of fermentor.	05
	<b>(c)</b>	Discuss control of different parameters during fermentation process.	05

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