

Code No.: 4410

FACULTY OF PHARMACY

B. Pharm. II Year I Semester (Main) Examination, Nov./Dec. 2010 PHARMACEUTICAL MICROBIOLOGY

Time: 3 Hours]	[Max. Mar	[Max. Marks: 70	
Note: Answer all questions. All qu	uestions carry equal marks.		
1. a) i) Define the following:		6	
A) Miasma theory	B) Koch's Postulates		
C) Germ theory of diseases	D) Abiogenesis		
Describe the different methods organisms.	of Nutrition and cultivation of Micro	8	
OR			
b) i) Describe the organisms of pharmaceutical importance.		6	
What is pure culture? Explain the preservation.	ne methods of obtaining pure culture and it	ts 8	
2. a) i) Write the different types of identification.	ication of bacteria and explain IMViC	8	
ii) Explain in detail about the cultivation of anaerobic bacteria.		6	
OR			
b) i) Describe the Genetic organization Copulation.	, mutation and mutagens of Microbial	9	
ii) Explain the repair mechanism for	r chemical autogenesis.	6	
3. a) i) Write about the different groups of disinfectants.		8	
ii) Explain Rideal-Walker coefficient test.		6	
OR			
b) i) Classify sterilization. Explain Mois	st Heat sterilization.	8	
h) What are sterilization indicators?	Explain the types of sterilization indicators.	6	
(This paper contains 2 pages)	1	P.T.O.	



11111111111111111 Code No.: 44111 4. a) i) Classify immunity. Explain Humoral and cell mediated immunity. to- ii) Define the following: A) Vaccine B) Toxoid D) Antitoxin. 4 C) Antiserum OR b) i) Define hypersensitivity. Detail the types of hypersensitivity reactions. ii) Explain the various types of antibodies. 6 5. a) i) Write about the general modes of transmission of diseases. Write the causative organism, mode of transmission, symptoms of the following diseases. 8 A) Tuberculosis b) Infective Hepatitis. ii) Write a detailed account on the pharmaceutical importance of E.coli and Saccharomyces species. 6 OR b) i) Explain the various process of making potable water. Write the microbial tests for potable water. 7 Write the methods of pasteurization of milk. Write the qualitative tests and www.kirsiRani grading of milk. 7