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## **AK-107**

**April -2018** 

B.Sc., Sem.-II

CC-3, Paper-103 : Microbiology

(Basic Bacteriology)

[Max. Marks: 70 Time: 3 Hours **Instructions:** Attempt all questions. (1)Mention correct question number against the answer. (2)(3) Draw neat diagram whenever necessary. 14 Answer the following: (any **two**) 1. Describe different systems of bacterial classification. (a) What is nomenclature? Describe principles of binomial systems of nomenclature. (b) Explain in detail the stages in bacterial sporulation process. (c) (d) Describe morphological features of bacteria. 2. Answer the following: (any two) 14 Describe structure, chemical composition and functions of capsule. (a) Differentiate between the cell wall of gram negative and gram positive bacteria. (b) Write short note on: (c) Pilli (1) Prosthecae and stalks (2) Describe cellular reserve food material. (d)

3. Answer the following: (any two)

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- (a) Describe nutritional types of bacteria based on their sources of energy.
- (b) Explain various nutritional requirements of bacteria.
- (c) Enlist different types of media and describe differential media.
- (d) Write a brief note on cultivation methods of bacteria.

4.	Ansv	wer the following: (any two)				
	(a)	Describe different mechanisms of action of an antimicrobial agent.				
	(b)	Describe microbial control by osmotic pressure and filtration.				
	(c)	Discuss mode of action of halogens as antimicrobial agents.				
	(d)	Explain phenol and phenolic compounds as agents for microbial control.				
5.	Ansv	ver the following in one or two sentences :				
	(1)	Define the term classification.				
	(2)	Who developed the five kingdom classification system?				
	(3)	What is a cyst?				
	(4)	Name the major components of bacterial flagella.				
	(5)	What is plasmid?				
	(6)	What is spheroplast?				
	(7)	What are barophiles ?				
	(8)	Name any two carbon sources used in bacteriological media.				
	(9)	Who suggested the use of agar as a solidifying agent for microbiological media?				
	(10)	What is the use of yeast extract in culture media?				
	(11)	How moist heat kills micro-organisms?				
	(12)	What are dimers?				
	(13)	What is thermal death time?				

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(14) Name two surfactants used for microbial control.