### STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI 600 086 (For candidates admitted during the academic year 2008 – 09)

## SUBJECT CODE: BY/PC/ET35

#### M. Sc. DEGREE EXAMINATION, NOVEMBER 2009 BIOTECHNOLOGY THIRD SEMESTER

COURSE: COREPAPER: ENZYME TECHNOLOGYTIME: 3 HOURS

MAX. MARKS: 100

## **SECTION – A**

### Answer all questions:

 $(20 \times 1 = 20)$ 

- 1. Define a biocatalyst.
- 2. What is the rate determining step in a reaction?
- 3. What are enzyme inhibitors?
- 4. What are multisubstrate reactions?
- 5. Explain active site.
- 6. List out a few enzyme activators.
- 7. What are zymogens? Give examples.
- 8. Define allosteric enzymes.
- 9. What are native enzymes?
- 10. Define ribozymes.
- 11. What are carriers?
- 12. Define mass transfer.
- 13. What is PFR?
- 14. Define ideal reactors.
- 15. What are the matrices used to immobilize enzymes?
- 16. What is Aspect Ratio for fermentation?
- 17. Define enzyme mimicking.
- 18. What are biosensors?
- 19. Explain artificial enzymes.
- 20. Why is head space required in a fermenter?

#### **SECTION - B**

# Answer any four questions in about 600 words : $(4 \times 10 = 40)$

- 21. Explain King and Altman procedure.
- 22. Explain pre-steady state kinetics.
- 23. Differentiate between DNA polymerases and RNAases.
- 24. What are the characteristics and properties of immobilized catalysts?
- 25. Explain CSTR and PFR.
- 26. How are enzymes used as biosensors?

# **SECTION – C**

### Answer any two questions each in about 1500 words: $(2 \times 20 = 40)$

- 27. How is the active site of an enzyme determined? What are allosteric enzymes?
- 28. How are immobilized enzymes prepared ?Give their applications.
- 29. Write short notes on:
  - a) Membrane reactor
  - b) Fluidized bed reactor.
- 30. Write short notes on
  - a) Enzymes in the food industry
  - b) Unnatural substrates.

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