**Week 9: Question Bank**

Course: M.Sc., Microbiology Semester II

Subject: Industrial Microbiology

Course Code: MICR-522

Subject teacher: Dr. Shrivardhan Dheeman

**Topic:** Effect of Nutrient, Temperature and pH on Fermentation

**Short Answers (2 points each)**

Q.1 Draw mechanisms of nutrient transport in microbial cells.

Q.2 How C and N sources are important and affect fermentation.

Q.3 Write about pH and its importance in fermentation media formulations.

Q.4 Write about temperature and importance for fermentation.

Q.5 Describe chemostat or continuous fermentation.