(6 Pages)	Reg. No.:				
Code No. : 20550 E	Sub. Code: CSMI 42				
B.Sc. (CBCS) DEGREE EXAMINATION, APRIL 2023.					
Fourth Semester					
Microbiology					
Skill Based Core — ENTREPRENEURIAL MICROBIOLOGY					
(For those who joined in July 2021 onwards)					
Time: Three hours	Maximum: 75 marks				
PART A — $(10 \times 1 = 10 \text{ marks})$					
Answer ALL questions.					
Choose the correct answer:					
An individual who initiate     a new business can be can	ites, creates and manages				

(b) A manager

(d) A professional

(a) A leader

(c) An entrepreneur

motivation to start a new business venture? (a) The financial rewards (b) A desire to be independent (c) Risk-taking (d) All the above 3. Which industrial sector tends to naturally promote small-scale businesses and entrepreneurship, and generally has lower barriers to market entry? (a) Service (b) Manufacturing (c) Distribution (d) Agriculture A business arrangement where one party allows another party to use a business name and sell its products or services is known as -(a) A cooperative (b) A franchise (c) An owner-manager business (d) A limited company

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Which could provide an individual with the

5.	The use of informal networks by entrepreneurs to gather information is known as ————	10.	The ye	east cake is stored in the refrigerator at
	(a) Secondary research		(a) 5 -	7°C (b) 2 - 4°C
	(b) Entrepreneurial networking		(c) 6-	8°C (d) 8 - 10°C
	(c) Informal parameters			PART B — $(5 \times 5 = 25 \text{ marks})$
6.	(d) Marketing  Which of the following methods is mainly used to make bread?	1	Each a	ALL questions, choosing either (a) or (b). answer should not exceed 250 words.
	(a) Frying (b) Baking	11.		scuss an example for entrepreneurship velopment.
	(c) Steaming (d) Boiling		uc,	·-
7.	Agaricus bisporus belongs to family ———		a > 75	Or
	(a) Agaricaceae (b) Malvaceae			plain the institutions for entrepreneurship velopment in India.
	(c) Rubiaceae (d) Solanaceae	12.		rite about bread leavening process.
8.	is known as 'king oyster mushroom'.			Or
	(a) Pleurotus eryngii (b) Volveriella		(1) D.C	31
	(c) Agaricus (d) None of the above	4.	(b) Dif	fferentiate between yeast and leaven bread.
9.	Patent is a ———	13.	(a) Eva	aluate the nutritional value of mushrooms.
	(a) Transferable property	ā		Or
	(b) Negotiable property		(b) Sur	mmarize the medicinal importance of
	(c) Real property		mu	ishrooms.
	(d) Non-transferable property			
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14. (a) Explain about the patent and patenting.

Or

- (b) Explain how patent is filed in India?
- (a) Describe the popular alcoholic beverages in India.

Or

(b) Explain about Kodo ko jaanr Millet beverage.

PART C —  $(5 \times 8 = 40 \text{ marks})$ 

Answer ALL questions, choosing either (a) or (b). Each answer should not exceed 600 words.

 (a) Explain the five levels of entrepreneurial development.

Or

- (b) Describe the details about the government support for entrepreneurship development.
- 17. (a) Explain the five types of leavening.

Or

(b) Compare the baking process of ray bread and San Francisco dough bread.

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18. (a) Formulate the ingredients for mushroom spawn production.

Or

- (b) Summarize the methodology for paddy straw mushroom cultivation.
- (a) Summarize the brief history of Paten system in India.

Or

- (b) Analyze about the patent cost and a filing in India.
- 20. (a) Interpret the preparation of Judima drink of Assam.

Or

(b) Explain the process of wine production.

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