- 1 Define mineralization and immobilization and give examples (3 points)
- Why do you think some bacteria can reduce Fe<sup>3+</sup> only in acidic conditions? (3 points)
- Why do you think the anamox reaction was so difficult for microbiologists to discover the microbes that perform this reaction? (3 points)
- 4 Describe the buffering system that regulates the pH of seawater. What might be the implications of this stable buffering on microbial evolution? (4 points)
- 5 What terms can be used to describe the different parts of a lake? (3 points)
- 6 Nitrogen is an important element of the soil ecosystem and often considered in relation to the soil carbon content (e.g. C/N ratio). What is the effect of C/N ratio on the nitrogen cycle in the soil ecosystem? (4 points)
- 7 What is syntrophism? Is physical contact required for this relationship? (4 points)
- 8 Why is nitrification a good example of a commensalistic process? (3 points)
- 9 What is the mechanism of action of lysozyme? (3 points)

	LIST204 Microbiology	2009 Fall Final	ID:	Name:
10	Aflatoxins are fungal toxins produced by Asper food with Alfatoxins? (3 points)			
11	What is an indicator organism? And what prop	erties should it have? (	(5 points)	
12	Why is the 'meta effect' important for understa	anding biodegradation	? (3 points)	
13	Why do penicillins and cephalosporins have a h	nigh therapeutic index	than most o	other antibiotics? (4 points)
	What are the five major ways in which bacteria (1) (2) (3) (4) (5) Beer and Makori (막걸리) are different types of preparation. Discuss about the similarity in the	of alcohol beverage bu	it in principl	e they share common process in
16	* Write full name and simple description of fol AZT	lowing terms (2 points	each)	
17	TOC			
18	MRSA			
19	VRE			
20	PABA			

21	LIST204 Microbiology HAB	2009 Fall Final	ID:	Name:
22	LAB			
23	LTH (pasteurization)			
24	GRAS			
25	MIC			
26	iGEM			
27	* Define briefly (2 points each) synbiotics, probiotics			
28	phytoremediation			
29	oppoturnistic pathogens			
30	competitive exclusion principle			
31	lignin			
32	autochthonous, allochthonous			
33	ergotism			
34	thermocline			
35	symbiosome			
36	lichen			
37	sludge, activated sludge			
38	secondary metabolite			
39	microbial leaching			
40	gnotobiotic			
	* Extra points			

41 List fermented foods as far as you know.