# **FOST 425**

# CHUKA



UNIVERSITY

### UNIVERSITY EXAMINATIONS

## FOURTH YEAR EXAMINATION FOR THE AWARD OF DEGREE OF BACHELOR OF SCIENCE IN FOOD SCIENCE & TECHNOLOGY

### FOST 425: APPLICATION OF ENZYME TECHNOLOGY IN FOODS

STREAMS: FOST Y4S1

TIME: 2 HOURS

<b>DAY/DATE:</b>	FRIDAY	8/12/2017
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8.30 A.M - 10.30 A.M.

### **INSTRUCTIONS:**

• Answer ALL Questions in Section A and any TWO Questions in Section B

#### SECTION A: [30 MARKS] OUESTION ONE

QUESTION ONE Explain the differences between the following terms as commonly used in Enzyme tec (a) Mutant and hybrid.	hnology [2 Marks]
(b) Genetic engineering and protein engineering.	[2 Marks]
(c) Gene cloning and recombinant DNA.	[2 Marks]
<b>QUESTION TWO</b> (a) Briefly explain the importance of genetic engineering and how it can be carrienzyme production.	ried during [4 Marks]
(b) Explain the characteristics of enzymes that facilitate their application in food.	[5 Marks]
<ul><li>QUESTION THREE</li><li>(a) Explain the key differences between intracellular and extracellular enzymes.</li><li>(b) Explain the role of plasmids during the production of pure enzymes.</li></ul>	[4 Marks] [2 Marks]
<b>QUESTION FOUR</b> (a) Briefly explain reasons why we should embrace application of enzymes in food pre-	ocessing [4 Marks]

- (b) Explain four main methods that are available for immobility enzymes. [4 Marks]
- (c) Why should we use molecular methods over culture methods when testing food for safety reasons? [2 Marks]

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### SECTION B: [40 MARKS] QUESTION FIVE

- (a) Discuss the technological applications of enzymes in food industries. [12 Marks]
- (b) Explain why enzymes are preferably extracted from microbes rather than plant and animals sources. [8 Marks]

# **QUESTION SIX**

- (a) Discuss the commercial production of enzymes by surface and submerged cultivation; highlighting the roles played at each stage. [12 Marks]
- (b) Explain EIGHT key differences between bacteriocins and antibiotics. [8 Marks]

### **QUESTION SEVEN**

(a) Discuss the advantages and disadvantages of using enzymes during production of various products. [12 Marks]

(b)	V	Ni	th	cl	ea	r	ill	u	stı	a	tio	on	S	, e	ex	p	la	i	n	tl	he	e	n	n	a	ir	1	to	0	b	ls	t	h	a	t :	a	re	ι	18	se	d	i	n	g	eı	ıe	ti	с	e	ng	gi	n	ee	er	in	g	.	8	I	M	ar	k	s]	
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