

CHUKA



UNIVERSITY

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**UNIVERSITY EXAMINATIONS**

**RESIT/SPECIAL EXAMINATION**

**EXAMINATION FOR THE AWARD OF DEGREE OF BACHELOR OF  
BIOCHEMISTRY**

**BIOC 305: INDUSTRIAL BIOCHEMISTRY**

**STREAMS: BIOC**

**TIME: 2 HOURS**

**DAY/DATE: MONDAY 24/07/2018**

**2.30 P.M. – 4.30 P.M.**

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**INSTRUCTIONS:**

- Answer question ONE and any TWO questions.
- Do not write on the question paper.

**QUESTION ONE: 30 MARKS**

- (a) Describe production process and chemical composition of biogas. (7 marks)
- (b) Outline microbial production of cheese. (7 marks)
- (c) List and describe fundamental benefits of moderate alcohol consumption. (4 marks)
- (d) Microbial cultures can be used to produce aroma compounds, either specifically for application as food additives or *in situ* as part of food fermentation processes. Using specific examples, discuss this statement. (7 marks)
- (e) What is a bioreactor? List types of bioreactors used in bioprocess technology. (5 marks)

**QUESTION TWO (20 MARKS)**

- (a) What are some of the pre-requisite for using microorganisms to manufacture a product? (3 marks)
- (b) Distinguish between penicillin and cephalosporin antibiotics. (2 marks)
- (c) Describe microbial production of  $\beta$  - lactam antibiotics. (10 marks)

- (d) Artemisinin is a leading antimalarial today and is obtained from extracts of the Wormwood tree, *Artemisia annua*. Explain how genetically-engineered strain of *S. Cerevisiae* have been used to improve production of Artemisinin. (5 marks)

**QUESTION THREE (20 MARKS)**

- (a) Define co-metabolism and explain why it is important for biodegradation? (10 marks)
- (b) Explain the use of microbial enzymes in industry. (10 marks)

**QUESTION FOUR (20 MARKS)**

- (a) Describe five (5) basic steps of brewing beer. (10 marks)
- (b) Explain how monoclonal antibodies are produced and their uses. (10 marks)
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