



Technical University of Mombasa

Faculty of Applied and Health Sciences

DEPARTMENT OF **PURE AND APPLIED SCIENCES**

DIPLOMA IN INDUSTRIAL MICROBIOLOGY AND BIOTECHNOLOGY
(DIMBT 10M)

ABT 2305: INDUSTRIAL FERMENTATION

SPECIAL/SUPPLEMENTARY: EXAMINATIONS

SERIES: February 2013

TIME: 2 HOURS

INSTRUCTIONS:

You should have the following for this paper

- *Answer booklet*

This paper consists of **FIVE** questions.

Answer Question **ONE (compulsory)** and any other **TWO** questions

This paper consists of 2 PRINTED pages

Question ONE

- a) List THREE factors that are important for selection of industrial strains for lactic acid production. (3marks)
- b) Name any SIX types of food produced through fermentation (3marks)
- c) State TWO advantages of the fed-batch culture over the batch culture. (2marks)
- d) Distinguish between solid state and submerged fermentation (4marks)
- e) State the characteristics of probiotics as proposed by FAO/WHO (4marks)
- f) Explain how nutrient repression can be overcome in enzyme production (4marks)
- g) State the advantages of producing SCP over conventional crops for use as food and feed. (5marks)
- h) Use a diagram to show the fermentation profile of penicillin. (5marks)

Question TWO

- a) Describe TWO methods that are used for enzyme purification (6marks)
- b) Describe the following methods of cultivating microbial cultures
 - (i) Batch (3marks)
 - (ii) Fed-batch (3marks)
 - (iii) Continuous (3marks)

Question THREE

Describe;

- i) The steps in the production of bacterial vaccines (5marks)
- ii) The industrial production of cyanocobalamin (10marks)

Question FOUR

- a) Discuss induction as one of the biochemical fundamentals that influence the production of enzymes (7marks)
- b) Outline the disadvantages of microbial insecticides (8marks)

Question FIVE

- a) List the steps for the production of bacterial biomass (5marks)
- b) Discuss the advantages of microbial insecticides. (10marks)