

1ST SEM. 2015/2016



UNIVERSITY OF

SWAZILAND

FINAL EXAMINATION PAPER

PROGRAMME: B. SC. AGRON II.; B.SC. ASC. II; BSC. ASD. II; B.SC. FSNT II & B.SC. HORT. II.

COURSE CODE: AS 202

TITLE OF PAPER: BIOCHEMISTRY

TIME ALLOWED: TWO (2) HOURS

INSTRUCTIONS: ANSWER ANY 4 QUESTIONS.

**THIS PAPER SHOULD NOT BE OPENED UNTIL THE CHIEF
INVIGILATOR HAS GRANTED PERMISSION.**

QUESTION 1

A) Describe and illustrate production of sugar alditols from the following monosaccharides:

- i) D-Glucose (5 Marls)
- ii) D-Mannose (5 Marks)
- iii) D-Glyceraldehyde (3 Marks)

B) Describe and illustrate monosaccharides that can be isolated from the hydrolysates of the following oligosaccharides:

- i) Sucrose (6 Marks)
- ii) Lactose (6 Marks)

QUESTION 2

- a) Explain and illustrate the biosynthesis of Sulphur containing amino acids by soil bacteria. (15 Marks)
- b) Giving an example in each case, explain and illustrate:
 - i) Essential fatty acids (5 Marks)
 - ii) Essential amino acids (5 Marks)

QUESTION 3

Using structures to illustrate your answers describe the following: (5 Marks each)

- a) Triacylglycerides
- b) Riboflavin
- c) Eicosanoids
- d) Ribonucleoside
- e) Amino sugar

QUESTION 4

- a) Discuss and illustrate the catabolism of glucose in the cytoplasm of the eukaryotic cell. (16 Marks)
- b) Describe and illustrate the formation of peptide bonds in the animal cell. (9 Marks)

QUESTION 5

- a) Briefly discuss the classification of enzyme inhibitors. (9 Marks)
- b) Giving **TWO** examples in each case, explain the major differences between:
 - i) Water soluble and fat soluble vitamins (8 Marks)
 - ii) Saturated and unsaturated fatty acids (8 Marks)