



**ELIZADE UNIVERSITY,
ILARA-MOKIN, NIGERIA**

FACULTY: BASIC & APPLIED SCIENCES

DEPARTMENT: BIOLOGICAL SCIENCES

SECOND SEMESTER EXAMINATION

2017/2018 ACADEMIC SESSION

COURSE CODE: MCB 404

COURSE TITLE: FOOD AND DIARY MICROBIOLOGY

DURATION: 2 HOURS

HOD's SIGNATURE

NAME:.....

MAT.

No:.....

INSTRUCTIONS: ANSWER ANY 2 QUESTIONS FROM EACH SECTION.

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SECTION A

1. List and explain the factors that affect microbial growth in foods.
2. Discuss the technologies adopted to control food spoilage through the water activity and oxidation / reduction potential in a named food.
3. Discuss with relevant examples the following as it relates to their application in microbial indices of food quality:
 - (a) Index microorganisms
 - (b) indicator microorganisms
 - (c) coliform microorganisms
 - (d) *Escherichia coli*

SECTION B

1. a. Mention with brief explanations, any FIVE (5) criteria that should be considered in selecting an indicator of enteric pathogens.
 - b. Briefly discuss the similarities and differences in characteristics between coliforms and fecal coliforms?
2. a. What does the acronym HACCP entails?
 - b. List and explain the SEVEN (7) principles of the HACCP
3. a. Define Single cell protein?
 - b. On the basis of safety and acceptability, discuss the limitations against the widespread use of microorganisms as Single cell protein.
4. There has just been an outbreak of *Campylobacter* associated with consumption of meat pie in Elizade University!
 - a. Discuss the possible sources of the pathogen in the product.
 - b. Suggest what could have been done to prevent the situation?

MCB 404
LAST SESSION