



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

FACULTY: BASIC & APPLIED SCIENCES

DEPARTMENT: BIOLOGICAL SCIENCES

SECOND SEMESTER EXAMINATION

2018/2019 ACADEMIC SESSION

COURSE CODE: MCB 404

COURSE TITLE: FOOD AND DAIRY MICROBIOLOGY

Ela 04/07/2019

COURSE UNIT: 3

HOD's SIGNATURE

DURATION: 2 HOURS

NAME:.....

MAT.

No:.....

INSTRUCTION: ANSWER ANY TWO (2) QUESTIONS FROM EACH OF THE SECTIONS.

SECTION A

1. (a) What are coliforms?
 - (b) Explain the differences between coliforms and faecal coliforms.
 - (c) Explain the steps used for coliform test.
2. (a) What are probiotic bacteria?
 - (b) Explain the approved benefits of probiotic bacteria.
 - (c) Outline the criteria required for selection of probiotic bacteria.
3. (a) Describe single cell proteins?
 - (b) Explain how microbes can be utilized as single cell protein.
 - (c) Discuss the advantages and disadvantages of single cell protein.

SECTION B

1. (a) Describe the three (3) major roles of microbes in foods.
 - (b) List the factors that favour the roles named and explain the presence of antimicrobial in such foods.
2. Describe briefly the food borne diseases caused by the following microorganisms:
 - (i) *Campylobacter* (ii) *Shigella* (iii) Viral hepatitis A (iv) *Taenia* (v) *Aspergillus*.
3. Explain any two (2) local and two (2) modern food preservation techniques.