



ELIZADE UNIVERSITY, ILARA-MOKIN, ONDO STATE, NIGERIA

BASIC & APPLIED SCIENCES  
BIOLOGICAL SCIENCES  
SECOND SEMESTER EXAMINATION  
2016/2017 ACADEMIC SESSION

COURSE CODE: MCB 404

COURSE TITLE: FOOD AND DIARY MICROBIOLOGY

DURATION: 2 HOURS

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HOD'S SIGNATURE

.....MAT.No:.....

INSTRUCTIONS: Answer 2 questions each from section A and B.

## Section A.

- a). Write short notes on the following
  - i. Oxidation – reduction of food and the methods used in controlling it.
  - ii. Nutrient content of a food
- b). Mention the methods of food preservation
- a). List and briefly explain the signs that can be noticed in spoilt foods
- b). Define the following
  - i. Food infection
  - ii. Food intoxication
- c). List and highlight the major causes of foodborne illness
- a). What are the principles involved in food preservation?
- b). With relevant examples to food preservation, write on the following:
  - i. Sorbates
  - ii. Alcohol
  - iii Ethylene and propylene
  - iv. Methods of drying,
  - v. Propionates

## Section B

- a). i. With regard to Food microbial quality and safety, explain **indicator organisms**?
  - ii. Food safety and sanitation indicators are required to meet certain criteria; Indicate those criteria that you have studied.
- b). i. What are coliforms?
  - ii. List the characteristics that defines coliforms
- a). i. What does the acronym NAFDAC means?
  - ii. List and briefly discuss the roles of NAFDAC as a **food safety agency in Nigeria**
- b). i. What does HACCP means?
  - ii. Define HACCP
  - iii. List and briefly explain the principles of HACCP.
- a). List the microorganisms that can be found in raw milk of;
  - i. Healthy cows,
  - ii. Cows with mastitis (both contagious and environmental)
- b). i. According to World Health Organization, define Probiotics.
  - ii. State the criteria for selecting probiotic organisms