



ELIZADE UNIVERSITY,
ILARA-MOKIN,
ONDO STATE

FACULTY: BASIC & APPLIED SCIENCES
DEPARTMENT: BIOLOGICAL SCIENCES
SECOND SEMESTER EXAMINATION

2015/2016 ACADEMIC SESSION

COURSE CODE: MCB 404
TITLE: FOOD AND DIARY MICROBIOLOGY

HOD's SIGNATURE

DURATION: 2 hours

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

INSTRUCTIONS:

Answer 3 questions from section A.

Answer question 1 and any other 2 questions from section B

Section A

- Discuss ways by which microorganisms can cause food spoilage.
 - Explain two important points to be considered in an effort to reduce the loss of raw and partially processed foods by microbial spoilage.
- Consumption of ready-to-eat vegetable salad purchased from a reputable eatery has been implicated with Salmonella outbreak.
 - Discuss the possible sources of the pathogen in the product.
 - What could have been done to prevent the situation?
- What are probiotic microorganisms?
 - Outline and briefly explain any 5 of the fundamental characteristics of probiotics.
- How would you define Single cell protein?
 - On the basis of safety and acceptability, discuss the limitations against the widespread use of microorganisms as Single cell protein.

Section B:

- As a food Microbiologist sent to assess the role and significance of microorganisms in Elizade University cafeteria, discuss the results you are likely to obtain there.
 - Discuss the intrinsic factors that affect microbial growth in foods.
- Outline and discuss any 5 methods of preserving foods.
- Fresh milk is a good growth medium for microorganisms, explain.
- Write short notes on the following:
 - Mycotoxins;
 - Enterotoxins;
 - Food intoxication,
 - Food infection