

ELIZADE UNIVERSITY, ILARA-MOKIN, NIGERIA

FACULTY: BASIC & APPLIED SCIENCES

DEPARTMENT: BIOLOGICAL SCIENCES

FIRST SEMESTER EXAMINATION

2020/2021 ACADEMIC SESSION

COURSE CODE: MCB 404

COURSE TITLE: FOOD AND DAIRY MICROBIOLOGY

| COURSE Unit(s): 3 Units | |
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| DURATION: 2 hours | HOD's SIGNATURE |
| NAME: | |
| MAT. No: | |
| INSTRUCTIONS: Answer Question one (1) and any two questions from | om each section |

- 1. (a) i. Define food Microbiology
 - ii. What are Indicator Organisms
 - iii. Highlight the significance of Mushroom cultivation
 - (b) i. Describe the major roles played by microorganisms in food
 - ii. Mention the groups of microorganisms found in milk with two (2) examples

SECTION A

Answer Two (2) Questions from this section

- 2. a. Classify Dairy microorganisms based on their physiological grouping
 - b. Write short notes on the following potential pathogens found in milk
 - i. L. monocytogenes
 - ii. E. coli
 - iii. B. cereus
 - iv. C. jejuni
- 3. a. Describe in details the heat treatment of milk products by
 - i. Pasteurization method
 - ii. Ultra heat method
 - iii. Boiling method
 - b. State the principle behind and techniques involved in methylene blue reduction test
- 4. a. Write briefly on the fermentation processes of the following dairy products
 - i. Cheese
 - ii. Buttermilk
 - iii. Cream
 - iv. Yoghurt
 - b. "Starter cultures are microorganisms used in the production of dairy products". Discuss.

SECTION B

Answer Two (2) Questions from this section

- 5. a. Mention and describe the (i) characteristics and (ii) signs of food spoilage
 - b. Write short notes on various types of food spoilage
 - c. Elaborate on the various steps and signs that take place during spoilage of meat
- 6. a. What are SCPs
 - ii. List the raw materials that are required for SCP production
 - b. Explain in details the steps involved in SCP production
- 7. a. Highlight the factors and criteria that must be considered for an indicator organism
 - b. Discuss the essential steps that are involved in attaining sanitary environment in the food processing Industry.