

OLABISI ONABANJO UNIVERSITY, AGO IWOYE  
DEPARTMENT OF MICROBIOLOGY  
B.SC MICROBIOLOGY 206/2017 HARMATTAN SEMESTER EXAMINATIONS  
MCB 309: FOOD MICROBIOLOGY

INSTRUCTION: Attempt any three questions in all. One question must be answered from each section.

Time: 1hr 45mins

SECTION A

- 1a. Illustrate with an outline the classification of foodborne diseases
- b. List the factors that contribute to the outbreak of food borne diseases
- c. Distinguish between food intoxication and food infection (cite specific causal agents to buttress your answer)
- 2a. What are the intrinsic factors? Give and explain four (4) intrinsic parameters that affect food spoilage.
- b. Explain the extrinsic factors. Describe four (4) extrinsic parameters that affect food spoilage.

SECTION B

- 3a. Discuss extensively food preservation by heat technique.
- b. Highlight five (5) factors that influence microorganisms viability during temperature preservation.
- 4a. What is food microbiological quality?
- b. Give five (5) criteria of an indicator organism.
- c. In a tabular form, highlight seven food products and their possible quality indicators.

SECTION C

5. Discuss the significance of food laws, regulations and standards to the overall well being of a nation.
6. Write notes on the following:
  - i. Acceptability and toxicology of single cell proteins.
  - ii. Major types of food hazards.
  - iii. Actions that the enforcement and control agencies may take when food processors fail to comply with the relevant laws.