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DEPARTMENT OF MICROBIOLOGY
B.SC MICROBIOLOGY 2017/2018 HARMATTAN SEMESTER EXAMINATION
MCB 309: FOOD MICROBIOLOGY

Time: 2 hours

INSTRUCTION: Answer any four questions.

- 1a. List **five** primary sources of the microorganisms found in foods.
- b. Explain any **four** of the sources listed in the answer provided under question (1a) above
- c. Define the following:
- i. Food spoilage
 - ii. Microbial food poisoning
 - iii. Mechanical biodeterioration
- 2a. Explain in details food preservation by drying
- b. In principle, how do bacteriocins such as nisin function? Name the genus of bacteria that produces this important polypeptide.
- c. Highlight seven important criteria that a food safety indicator must meet.
3. "The promulgation of food laws and the establishment of food regulation and control units are highly important". Discuss.
- 4a. Write extensively on microbial product-based inhibition as a method of food preservation.
- b. In a tabular form, list seven metabolites that can be used to access product quality and their corresponding food products.
- c. List five factors that influence the effectiveness of chemical preservatives.
- 5a. Copy and complete the Table below:

S/N	Microorganism	Mode of Transmission	Symptoms of Disease	Occurrence in Foods
1.	<i>Escherichia coli</i>			
2.	<i>Shigella</i> species			
3.	<i>Bacillus cereus</i>			

- b. List six factors contributing to the occurrence of foodborne illnesses/diseases