

MERU UNIVERSITY OF SCIENCE AND TECHNOLOGY

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University Examinations 2012/2013

THIRD YEAR, FIRST SEMSTER, EXAMINANATIONS FOR DEGREE OF FOOD SCIENCE TECHNOLOGY AND FOOD SCIENCE AND NUTRITION

AFS 2303: FOOD AND INDUSTRIAL MICROBIOLOGY

DATE: AUGUST 2013

TIME: 2 HOURS

INSTRUCTIONS: Answer one question and any other two questions

QUESTION ONE – (30 MARKS)

a)	Briefly	explain	the	meaning	of tl	he fo	llowing terr	ns;
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i.	Fermentation	(3 marks)
ii.	Trophophase	(3 Marks)
iii.	Inoculum	(3 Marks
iv.	Primary metabolites	(3 Marks)
v.	Downstream processing	(3 Marks)
vi.	Genetic engineering	(3 Marks)
\rightarrow \mathbf{E}_{m}	main six (6) factors that affect anouth of microconcerning in	food (12 Mo

b) Explain six (6) factors that affect growth of microorganism in food (12 Marks)

QUESTION TWO - (20 MARKS

- a) Explain the difference between traditional and modern biotechnology and give two (2) examples of application of each, (10 Marks)
- b) Name any five (5) medically important proteins produced by genetically engineered microorganism and their uses. (10 Marks)

QUESTION THREE - (20 MARKS

You have been newly appointed as quality Assurance manager in XYZ Ltd; a food manufacturing company. As part of your first assignment, you have been tasked to brief the board of directors on important microorganisms normally associated with food. Name and discuss five 95) important microorganisms associate with food (20 Marks)

QUESTION FOUR - (20 MARKS

Microbiology plays an important role in the production of alcoholic beverages. Discuss this statement with reference to either beer or wine production. In your answer discuss the key biochemical steps involved in ethanol production (20 Marks)

QUESTION FIVE - (20 MARKS

a)	Give any two (2) process where each of the following culture is used.					
	i. Pure monocultures	(2 Marks)				
	ii. Mixed culture	(2 Marks)				
b)	Name two (2) advantages and one (3) disadvantages of;					
	i. Pure monoculture	(3 Marks)				
	ii. Mixed culture	(3 Marks)				
c)	stability is one of the major reasons that can lead to rejection of a culture at					
	industrial scale. Explain why and give at least one example of cu	ltures where this is				
	common.	(3 Marks)				
d)	ing to assure					
	compliance with government regulations. Basic techniques of m	icrobial isolation and				
	identification are key components of microbial quality assurance	e. Briefly explain				

seven (7) techniques used for microbial identification in the industry (7 Marks)