**UNIVERSITY OF KABIANGA**

**UNIVERSITY EXAMINATIONS**

**2014/2015 ACADEMIC YEAR**

**SUPPLEMENTARY/SPECIAL EXAMINATION**

**THIRD YEAR FIRST SEMESTER EXAMINATION**

**FOR THE DEGREE OF BACHELOR OF SCIENCE IN MICROBIOLOGY**

**COURSE CODE: MIC 312**

**COURSE TITLE: FOOD AND DAIRY MICROBIOLOGY**

**DATE: 25/8/2015**

**TIME: 9.00 A.M-12.00 NOON**

**INSTRUCTIONS TO CANDIDATES:**

Answer **ALL** questions in **section A** and any other **FOUR** questions in **section B**.

Illustrate your answers with suitable diagrams where necessary.

**SECTION A; (30 MARKS)**

**Answer all questions.**

1. Explain what you understand by the terms in relation to microbes and food; (3 marks)

 a. Minimum Infective Dose

 b. Food poisoning

 c. Danger zone

2. Distinguish between food intoxication and food infection. (3 marks)

3. Suggest why quality assurance is necessary in food safety control. (4 marks)

4. Explain how you can prevent food from contamination in home environments. (4 marks)

5. Citing examples, discuss the significance of parasites in production of meat and poultry products. (4 marks)

6. Outline important viruses and fungi associated with named types of food borne illness. (4 marks)

7. Explain the application of Hazard Analysis Critical Control Point and how it can be established. (4 marks)

8. State the causes of food spoilage. (4 marks)

**SECTION B; (40 MARKS)**

**Answer any 4 questions**

9. Discuss the factors that favour the growth of microorganisms on food. (10 marks)

10. Citing examples, discuss the significance of microbes in dairy production. (10 marks)

11. Discuss the causes and effects of any **FIVE** foodborne microorganisms. (10 marks)

12. Using suitable examples, discuss the prevention and control of food contamination and spoilage. (10 marks)

13. Discuss methods of microbial control. (10 marks)