

 W1-2-60-1-6

**JOMO KENYATTA UNIVERSITY**

**OF**

**AGRICULTURE AND TECHNOLOGY**

**UNIVERSITY EXAMINATIONS 2020/2021**

 **THIRD YEAR SECOND SEMESTER EXAMINATIONS FOR THE DEGREE OF BACHELOR OF SCIENCE IN MICROBIOLOGY**

**SBT 23834: FOOD MICROBIOLOGY**

**DATE: MAY 2021 TIME: 2HOURS**

**INSTRUCTIONS: ANSWER ALL QUESTIONS IN SECTION A AND ANY OTHER ONE QUESTION IN SECTION B**

**SECTION A: 48 MARKS**

1. Citing examples, highlight the various micro-organism that are responsible for food spoilage. (6 marks)
2. Explain the intrinsic factors that influence food spoilage. (6 marks)
3. Describe the various ways of determining food spoilage. (6 marks)
4. Explain any TWO micro-organisms that are responsible for food poisoning. (6 marks)
5. Explain the use of micro-organisms in processing of food or food products. (6 marks)
6. Outline physical methods of determining food spoilage. (6 marks)
7. Describe that can be preservation of food. (6 marks)
8. Describe briefly the process of cultivating mush rooms. (6 marks)

**SECTION B: 22 MARKS**

**QUESTION TWO**

1. Discuss the micro-organisms responsible for the spoilage of meat and meat products. (11 marks)
2. Discuss the role of microorganisms in production of alcoholic beverages. (11 marks)

**QUESTION THREE**

1. Discuss the methods that can be used to ensure quality of micro-biologically produced or processed food product. (11 marks)
2. Discuss food spoilage. (11 marks)

**QUESTION FOUR**

Discuss the effect of temperature on micro-organisms involved in food microbiology.

 (22 marks)