

CHUKA



UNIVERSITY

Knowledge is Wealth (*Sapientia divitia est*) Akili ni Mali

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BOTA 330: FOOD MICROBIOLOGY: RESIT EXAM

Section A (30 marks). Answer all the questions

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| 1. Give the characteristics of spoilt food | 5mks |
| 2. List five bacterial groups associated with food | 5mks |
| 3. Explain five regulatory measures that ensure food safety | 5mks |
| 4. Explain the role of genetic engineering in food production and safety | 5mks |
| 5. Explain the Pathogenesis of staphylococcal food intoxication | 5mks |
| 6. Explain the application of UV light in food preservation | 5mks |

Section B (40 Marks). Answer two questions

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| 7. Discuss the extrinsic and food processing factors that affect growth of microorganisms in food | 20mks |
| 8. Describe the chemical groups used in preservation of food | 20mks |
| 9. Discuss the strains of <i>Escherichia coli</i> associated with food infection, their virulence and disease symptoms | 20mks |