



1ST SEM. 2005/2006

PAGE 1 OF 2

UNIVERSITY OF SWAZILAND

FINAL EXAMINATION PAPER

**PROGRAMME : BACHELOR OF SCIENCE IN HOME
ECONOMICS FOOD SCIENCE AND
TECHNOLOGY OPTION**

COURSE CODE : FN 405

TITLE OF PAPER : GENERAL MICROBIOLOGY

TIME ALLOWED : TWO (2) HOURS

INSTRUCTIONS : ANSWER ONLY FOUR QUESTIONS

**DO NOT OPEN THIS PAPER UNTIL PERMISSION HAS BEEN
GRANTED BY THE CHIEF INVIGILATOR**

1ST SEM. MAIN 2005/2006
FN 405

QUESTION 1

Describe how you would go about performing the Gram staining in the laboratory.
Clearly describe the outcome.

[Total = 25 marks]

QUESTION 2

- a. Explain the functions of a bacterial cell wall and capsule. Why is an encapsulated bacterial better than that of an uncapsulated cell? [15]
- b. Discuss viruses. [10]

[Total = 25 marks]

QUESTION 3

With the aid of a diagram, explain different stages of bacterial growth in the laboratory.
Clearly, explain what happens at each stage.

[Total = 25 marks]

QUESTION 4

Discuss the main factors that influence microbial growth in foods.

[Total = 25 marks]

QUESTION 5

Discuss how genetic recombination comes about in bacteria.

[Total = 25 marks]