

2nd SEM. 2017/18

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UNIVERSITY OF SWAZILAND

SUPPLEMENTARY EXAMINATION PAPER

PROGRAMME

FOOD SCIENCE, NUTRITION AND

TECHNOLOGY, CONSUMER

SCIENCE YEAR II

COURSE CODE

FNS212

TITLE OF PAPER

FOOD MICROBIOLOGY

TIME ALLOWED

TWO (2) HOURS

INSTRUCTIONS

ANSWER QUESTION ONE (1)

AND ANY OTHER TWO (2)

QUESTIONS.

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QUESTION 1 (COMPULSORY)

(a) The growth of mild stressed cells of Staphylococcus aureus in non-selective medium was 10⁶ whilst the growth on a selective medium was 10². Calculate the number of injured cells of Staphylococcus. Also explain why cell injury is a thread to food safety.

(10 Marks)

(b) Explain how aerobic plate count (APC) differs from standard plate count (SPC).

(10 Marks)

(c) Explain the difference between Gram-positive bacteria and Gram-negative bacteria giving two (2) examples of bacteria in each case.

(10 Marks)

(d) Explain in detail the relationship of temperature and time on microbial growth.

(10 Marks)

[TOTAL MARKS = 40]

QUESTION 2

(a) Discuss in detail how biofilms are formed and how they are a food safety concern.

(20 Marks)

(b) Discuss the swab test procedure in surface testing and explain how it is different from the sticky tape method.

(10 Marks)

[TOTAL MARKS = 30]

QUESTION 3

- (a) Explain how the two (2) processes takes place:
 - 1) Quorum sensing
 - 2) Cell signaling

(20 Marks)

(b) Discuss briefly details of the Listeriosis outbreak which took place from December 2017 to March 2018 in South Africa, citing number of affected individuals including deaths.

(10 Marks)

[TOTAL MARKS = 30]

QUESTION 4

Using illustrations in growth kinetics (growth curves), choose a bacterium of your choice and show a normal growth curve of that bacteria. Explain (also illustrate in the growth curve) a typical expected response of that bacterial growth when treated with an antimicrobial treatment of your choice.

(30 Marks)

[TOTAL MARKS = 30]