UNIVERSITY OF SWAZILAND Faculty of Health Sciences

DEGREE IN ENVIRONMENTAL HEALTH FINAL EXAMINATION PAPER 2005

TITLE OF PAPER

FOOD MICROBIOLOGY

COURSE CODE

EHS 512

DURATION

3 HOURS

MARKS

100

INSTRUCTIONS

READ THE QUESTIONS & INSTRUCTIONS

CAREFULLY

ANSWER ALL FIVE (5) QUESTIONS

EACH QUESTION CARRIES 20 MARKS.

WRITE NEATLY & CLEARLY

NO PAPER SHOULD BE BROUGHT INTO NOR

OUT OF THE EXAMINATION ROOM.

BEGIN EACH QUESTION ON A SEPARATE

SHEET OF PAPER.

DO NOT OPEN THIS QUESTION PAPER UNTIL PERMISSION IS GRANTED BY THE INVIGILATOR.

Question 1

- a. How do basic microbial classification based on morphology differ from those based on biochemical properties. [9]
- b. Explain the difference between the pour plate count and the spread plate count methods of microbial isolation. [6]
- What are probiotics bacteria and in what food and what species are added in Swaziland [5]

[20 Marks]

Question 2

- a. What (O) and (H) signify in the strain designation of *Escherichia coli* 0157:H7? [4]
- b. Which two (2) foods are likely to be implicated in *E.coli O157:H7* disease and why [4]
- c. Describe the procedure for a food sample preparation to be used for a total plate count in the laboratory. [12]

[20 Marks]

Question 3

- a. How would you ensure that meat before it leaves the abattoir, it is safe for the public consumption. [15]
- b. How does the environment in the abattoir influence the quality of meat? [5]

[20 Marks]

Question 4

A food outbreak has been reported in the old age home and the symptoms observed are indicative of Salmonellosis.

How would you then isolate the Salmonella species as per your suspicion [using traditional methods (Bacteriological Analytical Manual, BAM procedure)]? The procedure should show

Pre-enrichment

[5]

• Selective enrichment

- [3]
- Isolation of Salmonella sp.
- [12]

[20 Marks]

Question 5

Develop a HACCP plan for the Swazi Can factory in the pineapple canning section. Show all the necessary steps required. [20]

[20 Marks]