# UNIVERSITY OF SWAZILAND **Faculty of Health Sciences**

#### DIPLOMA IN ENVIRONMENTAL HEALTH

#### SUPPLEMENTARY EXAMINATION PAPER 2011

**TITLE OF PAPER**: INTRODUCTION TO FOOD MICROBIOLOGY

COURSE CODE : EHS 312

DURATION

: 2 HOURS

**MARKS** 

100

INSTRUCTIONS

ANSWER ALL FOUR QUESTIONS.

EACH QUESTION CARRIES 25 MARKS.

WRITE NEATLY

BEGIN EACH QUESTION ON A SEPARATE

SHEET OF PAPER.

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

## Question 1

Discus li	steriosis under the following headings;		
a) D	Describe the causative agent	(5)	
b) C	Conditions of growth and transmission	(6)	
c) H	Iuman symptoms	(6)	
d) C	Control methods	(8)	
		[25 Marks]	
Question 2			
a) Discuss the problems of mycotoxins in food with emphasis on aflatoxins.			(15)
b) With appropriate examples, explain food spoilage by molds.			(10)
	[25 Marl		
Question 3			
a)	Which three microorganisms are likely	to attack sea foods and why?	(6)
b)			(6)
c)	You bought a loaf of bread from the Spar supermarket and during slicing; you		
	observe string-like structures.		
	i) What is this condition?		(2)
	ii) How does it occur?		(3)
	iii) How to prevent it?		(3)
		[25M	[arks]

### Question 4

Discus the survival and growth, food transmission, human symptoms and control of *Escherichia coli* with emphasis on *E.coli 0157:H7* strain

[25 Marks]