

FACULTY OF HEALTH SCIENCES B.Sc. ENVIRONMENTAL HEALTH B.Sc. ENVIRONMENTAL HEALTH AND FOOD SCIENCE SEMESTER I EXAMINATIONS

TITLE OF PAPER:

FOOD MICROBIOLOGY

COURSE CODE:

EHM407

DURATION:

2 HOURS

DATE:

DECEMBER 2015

INSTRUCTIONS:

1. READ THE QUESTIONS CAREFULLY.

2. ANSWER ANY FOUR (4) QUESTIONS.

EACH QUESTION CARRIES 25 MARKS. WHERE A
 QUESTION IS SUBDIVIDED INTO PARTS, THE MARK FOR
 EACH PART IS SHOWN IN BRACKETS.

4. NO PAPER SHOULD BE BROUGHT INTO THE EXAMINATION ROOM.

BEGIN EACH QUESTION ON A SEPARATE SHEET OF PAPER.

SPECIAL REQUIREMENTS: NONE

DO NOT OPEN THE QUESTION PAPER UNTIL INSTRUCTED TO DO SO BY THE INVIGILATOR.

QUESTION 1

Write notes on the following:

- a. Prokaryotes [5]
- b. Mesophiles [5]
- c. Intermediate moisture foods (10)
- d. Psychrotrophs. [5

[25]

QUESTION 2

Discuss the pathogenesis of E. coli O157:H7 and Salmonella enteritidis under the following headings:

- a. Infective dose. [4]
- b. Incubation period. [4]
- c. Key symptoms. [11]
- d. Impact of disease. [6]

[25]

QUESTION 3

- a. What is the significance of coliform presence in food? (5)
- b. Briefly explain why some strains of *E. coli* have been implicated in fermented sausages. [5]
- c. E. coli O104:H4 was reported in bean sprouts in a food poisoning outbreak in Germany in 2012. Explain why this strain was particularly virulent and difficult to stop. [15]

[25]

QUESTION 4

- a. Briefly discuss the characteristics of food poisoning caused by B. cereus. [10]
- b. Describe the type of microorganism that may contaminate and multiply in the following foods:
 - i. Canned foods. [5]
 - ii. Refrigerated vegetable salad. [5]
 - iii. Beef stew. [5]

[25]

QUESTION 5

- a. Briefly explain why it is essential to have a sampling plan for poultry products. [5]
- b. Discuss why testing for Salmonella requires a 2-class and not 3-class attribute sampling plan.
- c. Discuss the meaning of *m* and *M*-values in a sampling plan for *Staphylococcus aureus*. [10]

THE END