

BOWEN UNIVERSITY, IWO
DEPARTMENT OF BIOLOGICAL SCIENCES
2010/2011 FIRST SEMESTER EXAMINATION
MCB 409: FOOD AND DAIRY MICROBIOLOGY

Answer one question 1 and one question from each of sections A and B.

Answer questions 1, 2 and 3 in one booklet and questions 4 and 5 in another booklet
Time: 2hrs 15mins

1. (a) List the methods used for the preservation of milk and milk products
- (b) Briefly discuss the properties of food which make it suitable as substrate for microbial growth.

(25 Marks)

SECTION A

2. Discuss quality control in the food industry.

(25 Marks)

3. (a) Give 5 advantages of fermenting food products
- (b) Explain the production process and microorganisms involved in the production of yoghurt or cheese.

(25 Marks)

SECTION B

4. Discuss the process of employing low and high temperature for preservation of food.

(25 Marks)

5. Consumption of food contaminated by microorganisms may lead to food-borne diseases. Discuss

(25 Marks)