



MURANG'A UNIVERSITY COLLEGE
(A Constituent College of Jomo Kenyatta University of Agriculture and Technology)
SCHOOL OF HOSPITALITY AND TOURISM

DEPARTMENT: FOOD SCIENCE AND TECHNOLOGY

CLASS: DFT SEPT 2015

Unit code:DFT 112I

Unit title:INTRODUCTION TO MICROBIOLOGY

END OF SEMESTER EXAMINATION

DIPLOMA IN FOOD SCIENCE AND TECHNOLOGY

DATE: 25TH APRIL 2016

2HRS.

ANSWER 3 QUESTIONS IN TOTAL.

QUESTION ONE IS COMPULSORY

QUESTION ONE

a .Explain the following terms

- i. Food Microbiology.
- ii. Contaminant.
- iii. Food hygiene
- iv. Hazard

(8mks)

b. Outline historic overview of microbiology.

(7mks)

c. Explain types of micro-organisms

(9mks)

d. Describe taxonomy of prokaryotic organisms.

(6mks)

QUESTION TWO

a. Explain the four most common types of food poisoning bacteria.

(12mks)

b. Explain microbial cell structure and function.

(8mks)

QUESTION THREE

- a. Using an illustration explain the bacterial growth curve. (6mks)
- b. Discuss factors affecting growth of micro-organisms. (6mks)
- c. Differentiate between molds and Yeast (4mks)
- d. Explain the term food poisoning stating its symptoms. (4mks)

QUESTION FOUR

- a. Outline the procedure for gram staining technique. (10mks)
- b. Discuss the application of microorganisms in the food industry (10mks)