



MASENO UNIVERSITY

UNIVERSITY EXAMINATIONS 2012/2013

FIRST YEAR SECOND SEMESTER EXAMINATIONS FOR THE DIPLOMA IN HOSPITALITY MANAGEMENT (CITY CAMPUS)

SEH 0144: FOOD MICROBIOLOGY

Date: 8th August, 2013

Time: 2.00 – 4.00pm

INSTRUCTIONS:

- ◆ Answer ALL the questions from PART 1 and 2.

INSTRUCTIONS TO CANDIDATES

ANSWER ALL THE QUESTIONS IN PART I, AND 2

Part I: answer all the questions (Each question is 10 marks)

1. Describe the various aspects of food quality.
2. Explain the physical and chemical causes of food spoilage.
3. Describe Enzymatic reactions and Non enzymatic reactions that cause Metabolic perishability of foods.
4. what is the differences between yeast and bacteria

Part two: Answer all the two questions (each question is 15 marks)

5. Discuss the microorganisms that are beneficial to the food industry, and the other microorganisms that are harmful in the food industry.
6. Explain the parameters that affect the growth of microorganisms