



# MASENO UNIVERSITY

## UNIVERSITY EXAMINATIONS 2012/2013

SECOND YEAR SECOND SEMESTER EXAMINATIONS  
FOR THE DEGREE OF BACHELOR OF SCIENCE IN  
ECOTOURISM, HOTEL & INSTITUTIONAL  
MANAGEMENT WITH INFORMATION TECHNOLOGY  
(MAIN CAMPUS)

**SEH 212: FOOD MICROBIOLOGY AND QUALITY  
CONTROL**

*Date: 19<sup>th</sup> July, 2013*

*Time: 8.30 – 10.30 a.m..*

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SEH 212 – FOOD MICROBIOLOGY AND QUALITY CONTROL  
(Main CAMPUS)

Second semester

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**INSTRUCTIONS TO CANDIDATES**

ANSWER 4 QUESTIONS IN PART I, AND 2 QUESTIONS IN PART II

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**PART I: PLEASE ANSWER FOUR QUESTIONS IN THIS PART. EACH QUESTION IS 10 MARKS.**

1. What are the components of food quality and describe the food characteristic items within each component.
2. Explain: i) food contamination  
ii) the substances that cause contamination
3. Describe characteristics of the following living organisms based on the presence and absence of cells and nuclei.
  - i- Plant –
  - ii- Animal-
  - iii- Human -
  - iv- Bacteria-
  - v- Fungus-
  - vi- Virus-

4. Describe useful microorganisms and state the valuable functions or products they provide.

5. Explain the objectives of food hygiene.

**PART II: ANSWER THE TWO QUESTIONS, EACH QUESTION IS 15 MARKS**

6. State the i) principles and ii) various methods of food preservation.

7. Explain the good manufacturing practice in stages of food processing.