



KENYATTA UNIVERSITY

UNIVERSITY EXAMINATIONS 2011/2012

FIRST SEMESTER EXAMINATION FOR THE DEGREE OF BACHELOR OF
SCIENCE (MICROBIOLOGY)

SBT 441: FOOD MICROBIOLOGY

DATE: Friday, 25th November, 2011

TIME: 11.00 a.m. – 1.00 p.m.

INSTRUCTIONS:

SECTION A

Answer **ALL** questions in the space provided (each question is 5 marks)

1. Briefly describe continuous fermentation

2. Compare and contrast bacteria and algae as food

3. Briefly describe the major processes in beer production

4. What are the roles of lactic acid during the production of cheese

5. Briefly describe recombinant DNA technology in strain improvement

6. Discuss the controversy on the use of genetically modified food products

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7. Briefly describe bacterial intoxication

8. State and explain the major areas of concern in ensuring acceptable quality in foods

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SECTION B

Write the answers in the answer booklet provided. (Each question is 30 marks)

Write an essay on any **ONE** of the following topics:

1. Mycotoxins and mycotoxicosis
2. Production of dairy products
3. Food spoilage and preservation