



**CRAWFORD UNIVERSITY**  
**FAITH CITY, IGBESA, OGUN STATE**

**2021/2022 RAIN SEMESTER EXAMINATIONS**

**COLLEGE: NATURAL AND APPLIED SCIENCES**

**DEPARTMENT: BIOLOGICAL SCIENCES**

**PROGRAMME: MICROBIOLOGY**

**COURSE TITLE: ADVANCED FOOD MICROBIOLOGY**

**INSTRUCTION: ANSWER FOUR QUESTIONS**

**COURSE CODE: MCB 422**

**COURSE UNIT: 2**

**TIME ALLOWED: 2Hrs**

Q1.(a) What is food preservation? 1 mark

(b) State any two (2) principles of food preservation. 2 marks

(c) List and explain any four (4) methods of food preservation. 12 marks

Q2.(a). What is food spoilage? 1 mark

(b). List and explain any two (2) causes of food spoilage. 2 marks

(c). List and explain any four (4) primary sources of microorganisms in foods. 12 marks

Q3. Write extensively on fermented soy sauce production. 15 marks

Q4. (a).List ten (10) food products with the mention of at least one microorganism involved in the fermentation process. 5 marks

(b) Write short notes on the following:

- i. Perishable foods
- ii. Non-perishable foods
- iii. Semi-perishable foods
- iv. Class I and II preservatives
- v. Aflatoxins. 10 marks

Q5. Write short notes on "Traveller's diarrhoea disease" taking into consideration the following:

- i. Causative organisms
- ii. Disease symptoms
- iii. Transmission
- iv. Prevention
- v. Control. 15 marks

Q6. Write an essay on the microbial production of Glutamic acid. 15 marks