



**CRAWFORD UNIVERSITY**  
**FAITH CITY, IGBESA, OGUN STATE**  
**2020/2021 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 the economic importance of microorganisms in food. 15 marks

Q4. (a). Differentiate between food borne intoxications and food-borne infections. 3 marks

(b) Write short notes on the following:

i. Perishable foods ii. Non-perishable foods iii. Class I and II preservatives iv. Aflatoxins. 12 marks

Q5. Write short notes on "Traveller's diarrhoea" 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