

## **Technical University of Mombasa**

Faculty of Applied and Health Sciences

## **DEPARTMENT OF ENVIRONMENT AND HEALTH SCIENCE**

DIPLOMA IN NUTRITION AND HEALTH (DNH 12J)

**AFS 2109: FOOD MICROBIOLOGY II** 

**SPECIAL/SUPPLEMENTARY: EXAMINATIONS** 

**SERIES:** FEBRUARY 2013

TIME: 2 HOURS

## **INSTRUCTIONS:**

You should have the following for this paper

- Answer booklet

This paper consists of *FIVE* questions.

Answer Question **ONE** (compulsory) and any other **TWO** questions

## **Question ONE**

a) b) c) d) e) f) g)	Name the most common species of yeasts found on spoiled beef State why bacteria are more competitive than molds in spoilage of meat cuts State the primary reasons why poultry spoilage is mainly restricted to the surfaces State the methods used to reduce the number and types of pathogens on dresser finished products Components other than meat contribute to spoilage of sausages. Explain Distinguish between pasteurized milk and UHT milk based on heat treatment Describe the following processes used in food preservation (i) Quick freezing (ii) Sterilization	
Question TWO		
a) b)	Discuss the primary sources of micro-organisms in meat  (i) Name TWO methods used for blanching foods before freezing  (ii) State the primary functions of blanching prior to freezing	(8marks) (2marks) (5marks)
Question THREE		
a) b)	Discuss the spoilage of;  (i) Vegetables  (ii) Fruits  Discuss the occurrence of <i>Clostridium perfringens</i> food poisoning	(5marks) (3marks) (7marks)
Question FOUR		
a) b)	Discuss the microbial spoilage of milk Discuss the occurrence of <i>Staphylococcal gastroenteritis</i>	(7marks) (8marks)
Question FIVE		
a)	Explain how the following factors affect heat resistance of micro-organisms  (i) Water  (ii) Fat	(6marks)
b)	(iii) pH Discuss the principle behind food protection with low temperature	(9marks)