



2<sup>ND</sup>SEM. 2018/19

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**UNIVERSITY OF ESWATINI**

**FINAL EXAMINATION PAPER**

**PROGRAMME : FOOD SCIENCE, NUTRITION AND TECHNOLOGY AND CONSUMER SCIENCE YEAR II**

**COURSE CODE : FNS212**

**TITLE OF PAPER : FOOD MICROBIOLOGY**

**TIME ALLOWED : TWO (2) HOURS**

**INSTRUCTIONS : ANSWER QUESTION ONE (1) AND ANY OTHER TWO (2) QUESTIONS.**

**DO NOT OPEN THIS PAPER UNTIL PERMISSION HAS BEEN GRANTED BY THE CHIEF INVIGILATOR**

**QUESTION 1 (COMPULSORY)**

(a) Define the following terms:

- i) Gene expression
- ii) Cell viability
- iii) Food microbiology
- iv) Injury of cells

**(10 Marks)**

(b) Describe in detail **two (2)** ways in which bacteria cells communicate to each other in order to induce action. Use illustrations where necessary.

**(30 Marks)**

**[TOTAL MARKS = 40]**

**QUESTION 2**

(a) Describe **two (2)** major roles that microorganisms play in food, giving examples where appropriate.

**(10 Marks)**

(b) Explain the difference between Gram-negative and Gram-positive bacteria, giving **two (2)** examples of each.

**(15 Marks)**

(c) Explain **two (2)** methods which can be used to determine viability in viable non culturable cells (VNC).

**(5 Marks)**

**[TOTAL MARKS = 30]**

**QUESTION 3**

Describe in detail the role of temperature and time on bacterial growth using examples where necessary.

**(30 Marks)**

**[TOTAL MARKS = 30]**

**QUESTION 4**

(a) Describe the formation of biofilms.

**(8 Marks)**

(b) Discuss the following methods used to enumerate microorganisms in food:

- i. Aerobic plate count
- ii. Standard plate count

**(10 Marks)**

(c) Discuss advantages and disadvantages of swab test and sticky-tape tests in direct sampling of contact surfaces.

**(12 Marks)**

**[TOTAL MARKS = 30]**