



FEDERAL UNIVERSITY OF TECHNOLOGY, MINNA
DEPARTMENT OF MICROBIOLOGY
FIRST SEMESTER EXAMINATION, 2017/2018 SESSION
COURSE TITLE: ANALYTICAL MICROBIOLOGY & QUALITY
CONTROL
COURSE CODE: MCB 515 (2 units)

Instruction: Attempt two questions in section A and only one in section B

Time allowed: 1½ Hours

SECTION A

1(a). Distinguish the following sampling techniques (7 marks)

- i. Food
- ii. Oil
- iii. Theoretical
- iv. Water and
- v. Work

1(b). Explain the relevance of the acronym HACCP in sampling (2 marks)

1(c). Discuss parametric values with respect to drinking water? (6 marks)

2(a). Justify the establishment of NAFDAC as food safety monitoring agent (8 marks)

2(b). What is SON and what are its mandates? (7 marks)

3(a). What is a standard? (2 marks)

3(b). List areas of work of World Health Organization and outline how it directs and coordinates authority on international health within the United Nations' system (7 marks).

3(c). What factors affect microbiology tests? (6 marks)

SECTION B

4(a). State five advantages of Analytical Microbiology and instrumentation (05 marks)

4(b). State five consequences of inefficient management of laboratory equipment (05 marks)

4(c). Explain five ways of ensuring equipment safety in the laboratory (05 marks)

5(a). State the functions of the following equipment:

(i) Autoclave (01 mark)

(ii) Oven (01 mark)

(iii) Bioscreen C Analyzer system (01 mark)

5(b). How would you maintain two (2) of the equipment above in the laboratory (6 marks each)