

# JARAMOGI OGINGA ODINGA UNIVERSITY OF SCIENCE AND TECHNOLOGY SCHOOL OF AGRICULTURAL AND FOOD SCIENCES

# UNIVERSITY EXAMINATION FOR DEGREE OF BACHELOR OF SCIENCE IN AGRICULTURAL EXTENSION AND EDUCATION

## ANIMAL SCIENCE

### **HORTICULTURE**

# 1<sup>ST</sup> YEAR 2<sup>ND</sup> SEMESTER 2016/2017 ACADEMIC YEAR REGULAR

**COURSE CODE: AAB 3121** 

COURSE TITLE: AGRICULTURAL MICROBIOLOGY

EXAM VENUE: STREAM: (BSc. Agricultural Ext. Edu, BSc

**Animal Science, BSc Horticulture.**)

DATE: EXAM SESSION:

**TIME: 2 HOURS** 

#### **Instructions**

- 1. Answer ALL questions in Section A (compulsory) and ANY TWO questions in Section B
- 2. Candidates are advised not to write on the question paper
- 3. Candidates must hand in their answer booklets to the invigilator while in the examination room

# **SECTION A [30 MARKS]**

### Answer ALL questions in this section

- 1. a) What is the contribution of the following Scientists to the History of Microbiology?
  - (i) Louis Pasteur [1 mark]
  - (ii) Anton Van Leewenhoeck [1 mark]
  - (iii) Robert Hooke [1 mark]
  - b) State the 'Spontaneous generation theory' [2 marks]
- 2. State Koch's postulates [4 marks]
- 3. State the difference between catabolism and anabolism as used in microbial metabolism. [2 marks]
- 4. Define a 'Bacteriophage' and state what it is made of [3 marks]
- 4. Briefly describe Biological nitrogen fixation giving examples of microorganisms involved in the process [4 marks]
- 5. List down four toxins that are produced by microorganisms in food [4 marks]
- 6. List down 3 ways by which ATP (Adenosine Triphosphate) is generated [3 marks]
- 7. Define the term 'Biofertilizers' and write down 4 examples [5 marks]

# **SECTION B [40 MARKS]**

# Answer any two questions in this section

- 8. a) List down 4 groups of Microorganisms [2 marks]
  - b) Draw the growth curve of bacteria then name and explain all the phases of growth [8 marks]
  - c) Describe the factors that affect the growth of microorganisms [10 marks]
- 9. Describe the nitrogen cycle and with examples explain the stages involved. [20 marks]
- 10. a) What are the three main causes of food spoilage? [3 marks]
  - b) Discuss the four major methods of food preservation.[17 marks]