



FAQs

1. What is food microbiology?

A: Food microbiology is the study of the microorganisms that inhabit, create, or contaminate food, including the study of microorganisms causing food spoilage.

2. Define pathogenic roles of microorganisms in relation to foods?

A: There are usually two types of organisms found in foods. These include pathogenic and saprophytic organisms. Pathogenic micro-organisms can cause infections or intoxications while as saprophytic micro-organism play a role in biodegradation and cause food spoilage.

3. Name the bacteria causing spoilage of foods?

A: The commonly occurring bacteria causing food spoilage include Lactobacillus, Leuconostoc, Enterobacter and Streptococcus.

4. Which viruses are the major causes of food related gastroenteritis?

A: Rotaviruses and Norwalk virus are the major causes of gastroenteritis due to contaminated foods.

5. What are rapid methods for detection of microorganisms in food?

A: These include immunofluorescence, PCR, ELISA and bioluminescence.