2913/104
AGRICULTURAL PRODUCTION
AND GENERAL MICROBIOLOGY
Oct./Nov. 2022
Time: 3 hours



THE KENYA NATIONAL EXAMINATIONS COUNCIL.

DIPLOMA IN FOOD SCIENCE AND PROCESSING TECHNOLOGY

MODULE I

AGRICULTURAL PRODUCTION AND GENERAL MICROBIOLOGY

3 hours

INSTRUCTIONS TO CANDIDATES

You should have an answer booklet for this examination,

This paper consists of TWO sections; A and B.

Answer ALL the questions in section A and any TWO questions from section B in the answer booklet provided.

Each question in section A carries 15 marks while each question in section B carries 20 marks.

Maximum marks for each part of a question are as shown.

Candidates should answer the questions in English.

This paper consists of 3 printed pages.

Candidates should check the question paper to ascertain that all the pages are printed as indicated and that no questions are missing.

SECTION A (60 marks)

Answer ALL the questions in this section.

1.	(a)	Define each of the following branches of agriculture:			
		(i)	aquaculture;	(2 marks)	
		(ii)	apiculture;	(2 marks)	
		(iii)	horticulture.	(2 marks)	
	(b) Explain the effect of each of the following ecological factors on crop production:				
		(i)	altitude;	(3 marks)	
		(ii)	soil;	(3 marks)	
		(iii)	topography.	(3 marks)	
2.	(a)	(i)	Define a weed.	(2 marks)	
		(ii)	State five harmful effects of weed to agricultural production.	(5 marks)	
	(b)	Diffe	rentiate between each of the following:		
		(i)	broadcasting and row planting;	(4 marks)	
		(ii)	plant production and seed rate.	(4 marks)	
3.	(a)	State	five properties of agar favouring its use in solid culture media.	(5 marks)	
	(b)	Expl			
		(i)	selective media;	(3 marks)	
		(ii) ,		(3 marks)	
	(c)	Expl	ain tyndalisation.	(4 marks)	
4.	(a)	State	e five functions of the bacterial cell wall.	(5 marks)	
	(b)	Expl	ain five factors which influence sterilization of laboratory apparatus b	y heat. (10 marks)	

SECTION B (40 marks)

Answer any TWO questions from this section.

5.	(a)	State four differences between endospores and exospores.	(8 marks)		
	(b)	Discuss the importance of microorganisms in the food industry.	(12 marks)		
6.	(a)	State four types of microscopes used in the microbiology laboratories.			
	(b)	Explain the application of each of the following factors in the control of microbial growth:			
		(i) pH;	(3 marks)		
		(ii) temperature;	(4 marks)		
		(iii) water activity (a _w).	(4 marks)		
	(c)	With the aid of a diagram, describe the streaking method of bacteria isolation.			
			(5 marks)		
<i>X.</i>	(a)	State six advantages of using seeds as planting material.	(6 marks)		
	(b)	Describe four methods of controlling parasites in livestock.	(8 marks)		
	(c)	(c) Explain three advantages of harvesting of fruit crops at their optimum maturity.			
			(6 marks)		
8.	(a)	State five disadvantages of machine harvesting of crops.	(5 marks)		
	(b)	State five hygiene practices observed during milking.	(5 marks)		
	(c)	Explain five factors considered while selecting a nursery site.	(10 marks)		

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