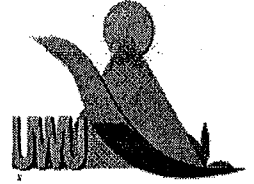


Uva Wellassa University, Sri Lanka

1st Semester Examination March 2011

SCT 418-2 Microbial Processes and Applications

Time: One (02) hours



Answer three (03) questions including question one (01)

Each of the questions carries equal marks

1. Briefly describe the microbial processes (production steps) of the followings.
 - a). Bio-fuels (25 marks)
 - b). Antibiotics (25 marks)
 - b). Vinegar (25 marks)
 - d). Cheese (25 marks)

2.
 - a). Distinguish between homofermentative lactics and heterofermentative lactics (10 marks)
 - b). Briefly explain, giving examples, three major types of fermentations. (20 marks)
 - c). Briefly explain the production procedure of Buffalo Curd. (30 marks)
 - d). Briefly explain the production procedure of ethyl alcohol from molasses. (40 marks)

3.

- a). Distinguish between two-class attributes plan and three-class attributes plan used in microbiological examination of food. (15 marks)
- b). Distinguish between cultural techniques and chemical/biological techniques used in microbiological examination of products. (15 marks)
- c). Write a short note on Most Probable Number (MPN) method used in the microbiology lab. (30 marks)
- d). Briefly explain the Bio-assay methods used in microbiological examinations. (40 marks)

4.

- a). Briefly explain, using schematic diagrams, the production procedure of Beer. (30 marks)
- b). Distinguish between Still Wines and Sparkling Wines (20 marks)
- c). Briefly explain the production procedure of Fermented Fish (20 marks)
- d). Briefly explain the production procedure of Whiskey (30 marks)