



Uva Wellassa University, Sri Lanka  
End Semester Examination – July 2010  
SCT 316-1 Food Microbiology



Time: One (01) hour

Total 04 Questions

Answer **three** questions including question number one.

Answer question number one on the paper itself.

Use provided booklets to answer the other questions.

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- 02
- i. Why food preservation is needed? (03 marks)
  - ii. List five food preservation methods. (05 marks)
  - iii. Explain the mode of action of Benzoic acid on microorganisms. (07 marks)
  - iv. Define the fast (quick) freezing and slow freezing. (05 marks)
  - v. Compare the actions of above two freezing methods on foods. (08 marks)
  - vi. What is the best freezing method for food preservation? Give a reason for your answer. (02 marks)

- 03
- i. Briefly define the fermentation? (03 marks)
  - ii. List five fermentation control measures. (05 marks)
  - iii. Explain the microbiological activity changes during milk fermentation. (08 marks)
  - iv. Name two applications of lactic acid fermentation. (02 marks)
  - v. Write a comparative account on the microbial activity during the production of Sauerkraut (from cabbage) and Pickles (from cucumber). (12 marks)

04 Write short notes on any three of the followings,

- i. Effect of the storage temperature on food and microorganisms. (10 marks)
- ii. Usage of Hurdle concept during food preservation (10 marks)
- iii. Principals of HACCP (10 marks)
- iv. *Staphylococcus aureus* food poisoning or *Clostridium botulinum* food poisoning. (10 marks)
- v. Usage of membrane filters in microbial analysis of foods (10 marks)

